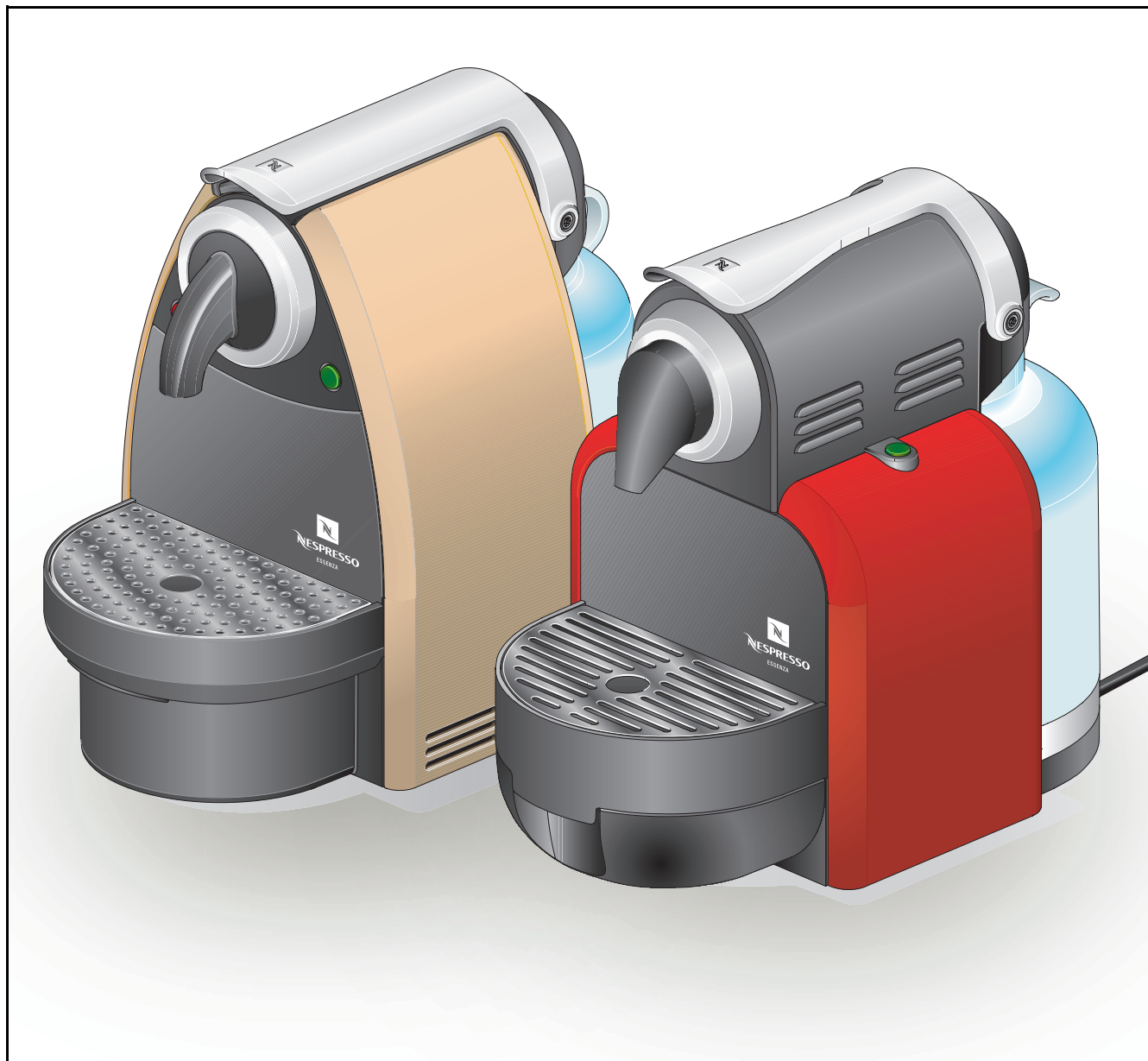




EF 470

EF 471

Essenza



Preface	3	Electronic control board, wiring diagram - Japan (100 V / 50-60 Hz)	23
Main Components	4	Descaling (1)	24
Overview	4	Descaling (2)	25
Overview of rating plates	5	Measuring flow rate	26
Water circuit	6	Checking for leaks and pump pressure (1)	27
Technical data	7	Checking for leaks and pump pressure (2)	28
Operation	8	Measuring coffee temperature	29
Preparation	8	Daily care and final cleaning	30
Fill water system	9	Spare Parts	31
Making coffee	10	Repair accessories	31
Empty water system	11	Spare parts EF 470	32
Coffee machine status	12	Spare parts EF 471	34
Troubleshooting	13	Notes	36
Checking the machine on receipt	13		
Repair	15		
General disassembly	15		
Replacing thermoblock	16		
Replacing NTC	17		
Replacing pump	18		
Replacing electronic control board with button prints	19		
Replacing compact brewing unit (CBU)	20		
Electronic control board, wiring diagram - Europe (230V / 50 Hz)	21		
Electronic control board, wiring diagram - USA (UL, 120 V / 60 Hz)	22		



The purpose of this Service Manual is to provide the service personnel with all necessary information with regards to correct handling, maintenance and repair of the coffee machines EF 470 and EF 471.

This manual should be used by the technicians as a valuable aid to guarantee the permanent readiness for use of the machine. In order to take full advantage of all the functions, it is absolutely necessary to follow the instructions in this manual.

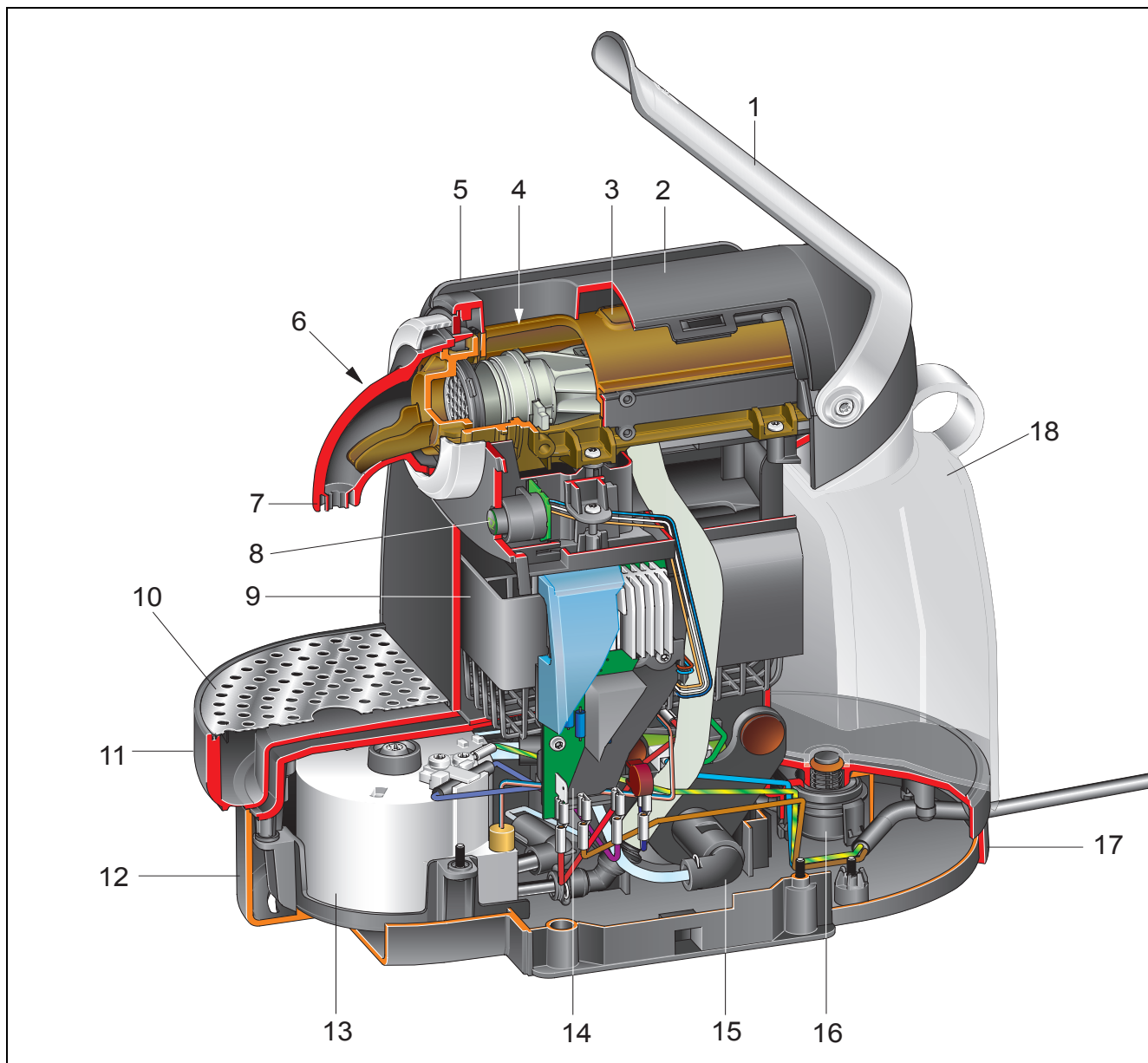
Please keep this manual together with the corresponding service documentation. This way you are assured to have the necessary information.



For fast access to information directly from the PC or MAC monitor, this manual is also available on CD-ROM. The required utility (Adobe Acrobat), also on this CD-ROM, runs on PC and MAC computers.

Overview

- 1) Closing handle
- 2) Cover
- 3) Compact brewing unit (CBU)
- 4) Capsule inlet
- 5) Side panel
- 6) On/Off button
- 7) Coffee outlet
- 8) Coffee button, back lighted
- 9) Container for used capsules
- 10) Drip grid
- 11) Drip tray
- 12) Lower chassis
- 13) Thermoblock TB 2003
- 14) Electronic control board
- 15) Pump CP4-SP C2
- 16) Water tank connector
- 17) Upper chassis
- 18) Water tank



Overview of rating plates

The rating plate

- can be found at the underside of the coffee machine,
- may be of varying design, depending on the brand,
- carries the following information:

- Machine type
- Voltage and power rating
- Approval seal(s)
- Data matrix
- Serial number
- Bar code (Krups)

Serial number codification

Example: 0529 0074 7002 6100 018

05290 production date: 290th day of year 2005

07 machine partner codification

470 machine type

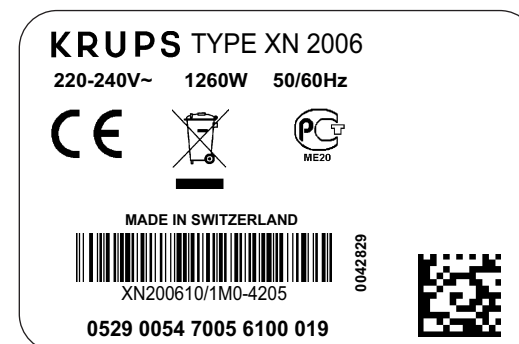
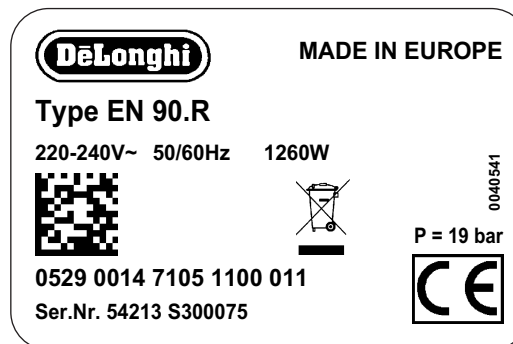
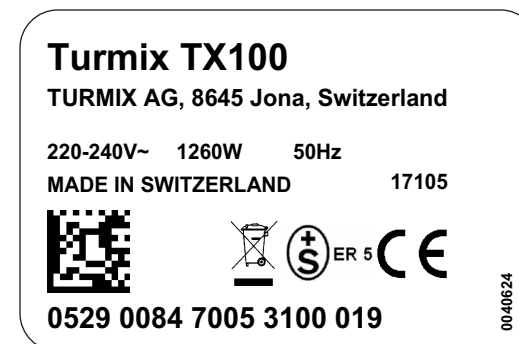
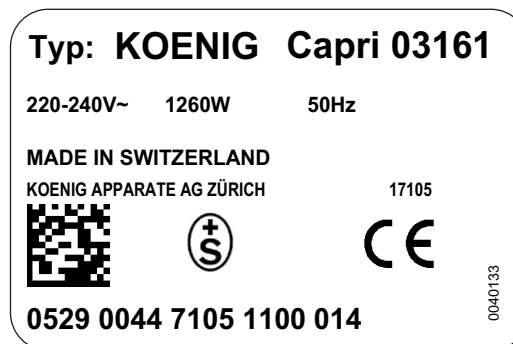
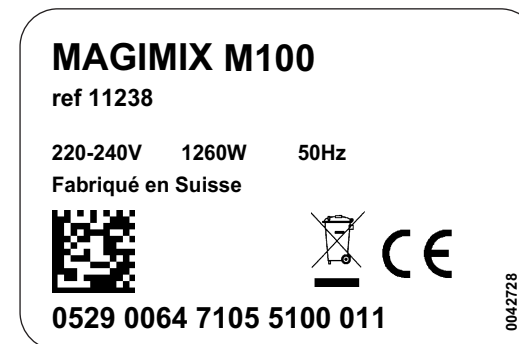
02 voltage / mains plug version

6 color version

1 production site

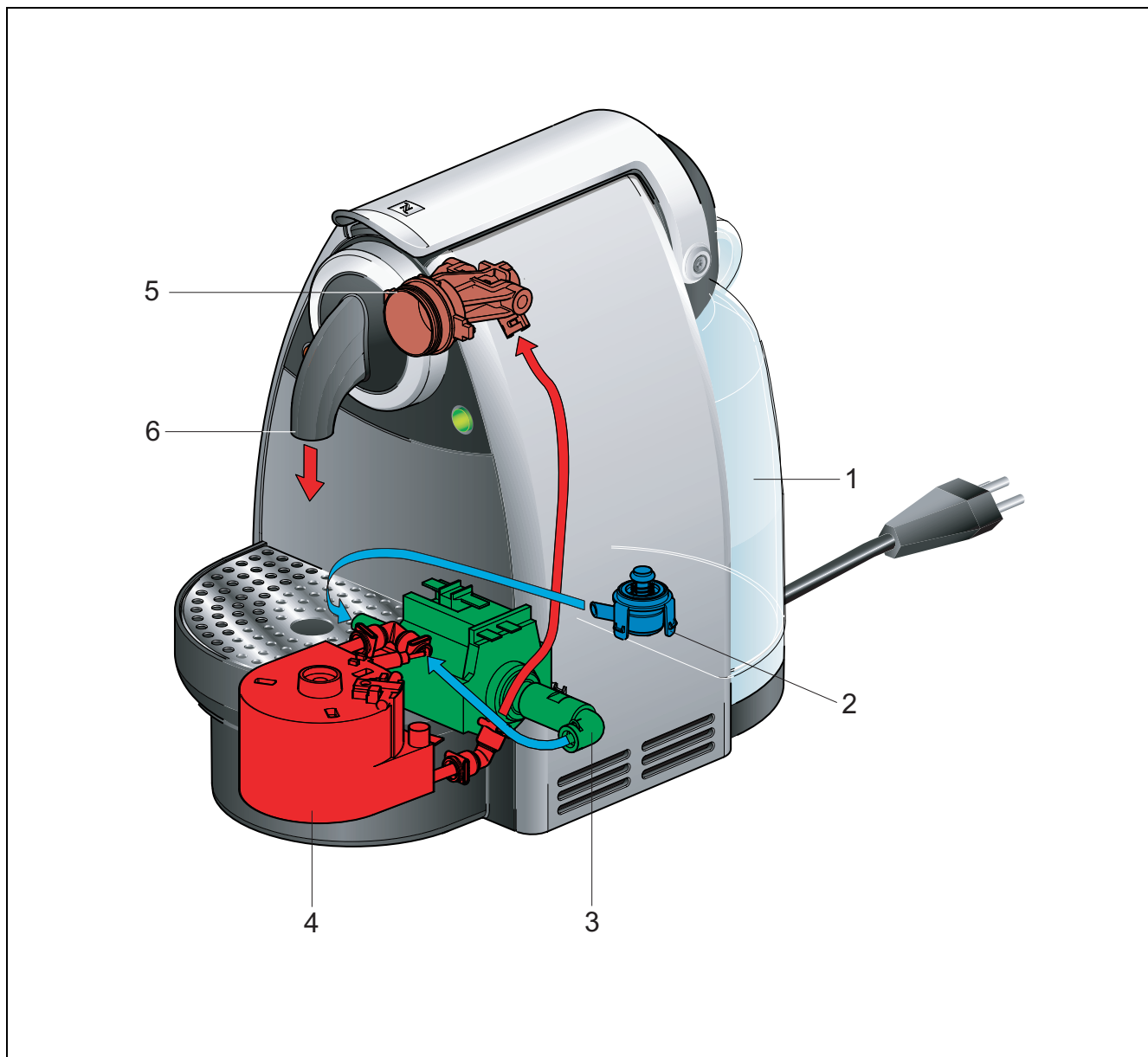
0001 incremental number per production day

8 checksum number



Water circuit

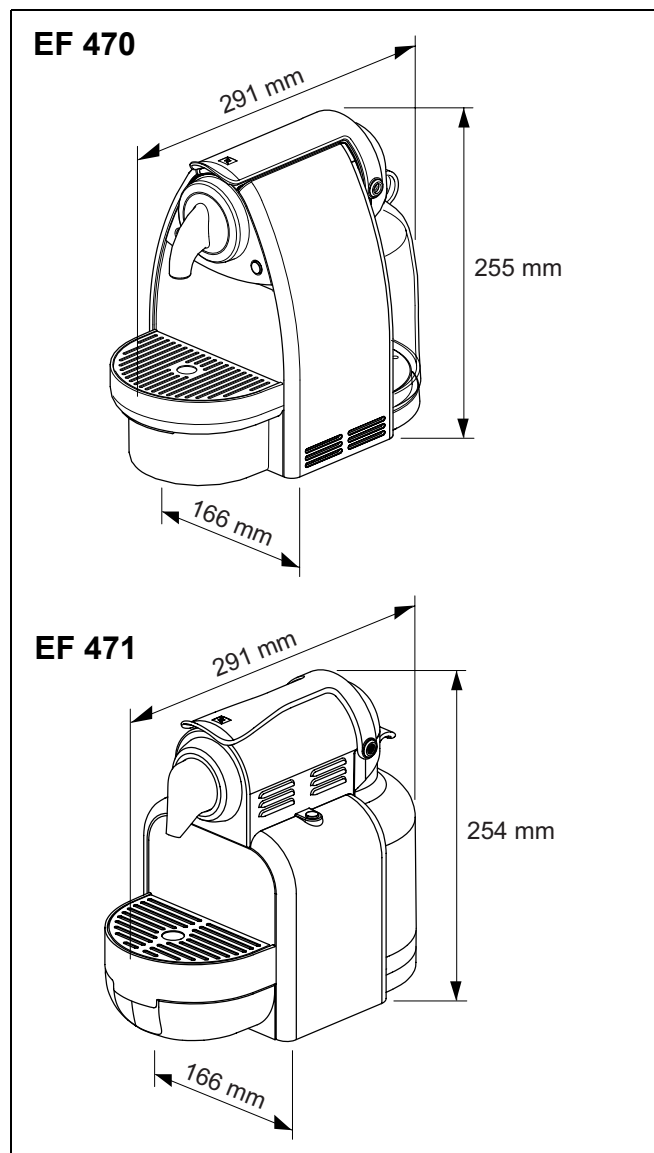
- 1) Water tank
- 2) Water tank valve and connector
- 3) Pump
- 4) Thermoblock
- 5) Compact brewing unit (CBU)
- 6) Coffee outlet



Main Components



Technical data



Mains

EUR	230V / 50 Hz
USA /CAN	120 V / 60 Hz
JAP	100 V / 50-60 Hz

Approvals SEV, CENELEC, CE-conform,
UL, CUL, MITI

Cable length ~1,5 m

Pump data

Pump pressure	
- max. permissible	17,5 bar $\pm$ 1,5 bar
- during coffee preparation	9 -13 bar
(depending on brand of coffee)	

Flow performance 120-240 ml/min. at 12 bar

Capacities

Water tank	0.9 l
Drip tray	approx. 100 ml
Capsule container	10 - 14 pcs.

Power consumption

(at all voltages and frequencies)	
Thermoblock	1'200 W
Pump	60 W

Ratings

Preheating	8.5 Wh
1 small cup (55 ml)	6.5 Wh
1 large cup (110 ml)	10 Wh
Stand-by mode (machine on)	9.5 Wh (in 1 hour)
Stand-by mode (machine off)	0.45 Wh (in 1 hour)

Various data

Pre-heating time approx. 50 s

Safety temperature (thermal cut-off)	167° C
Coffee temperature at outlet	86° C $\pm$ 3° C

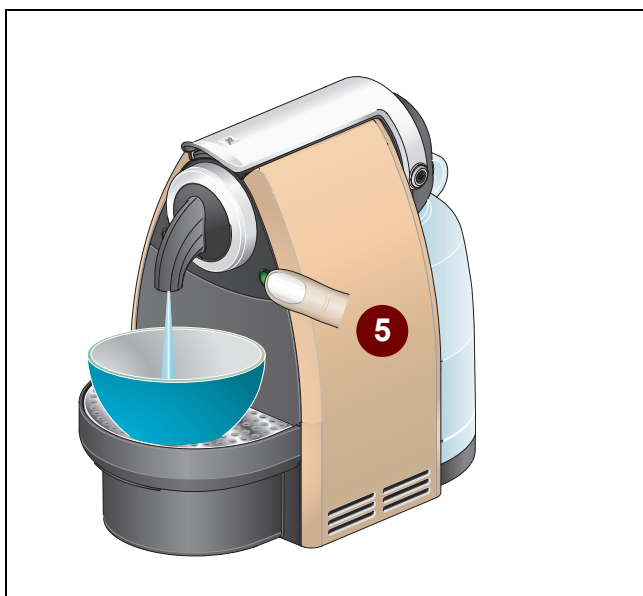
Weight of machine approx. 3 kg
(without water)

Preparation

1. Fill tank with water.
2. Insert water tank in coffee machine.
3. Switch on machine by pressing the On/Off button.
4. Position receptacle with a capacity of min.100 ml under coffee outlet.

 **Do not insert a capsule yet.**

5. Wait until machine is ready (coffee button is lighted).
6. Press coffee button to rinse coffee outlet.
7. Press coffee button again when receptacle is filled.

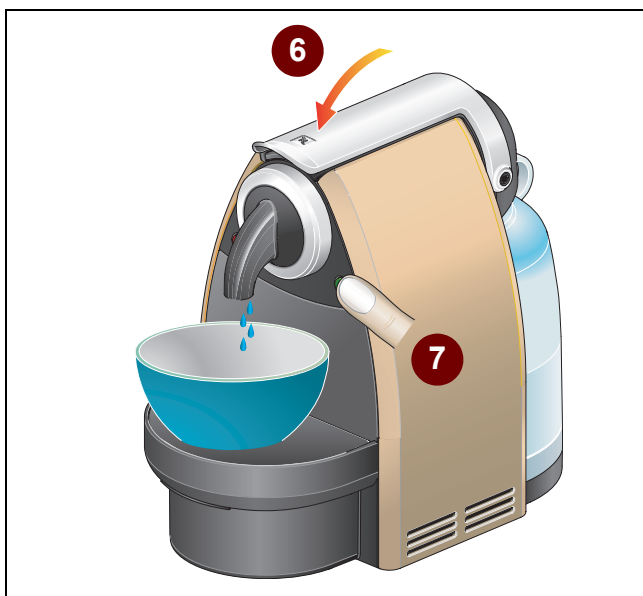
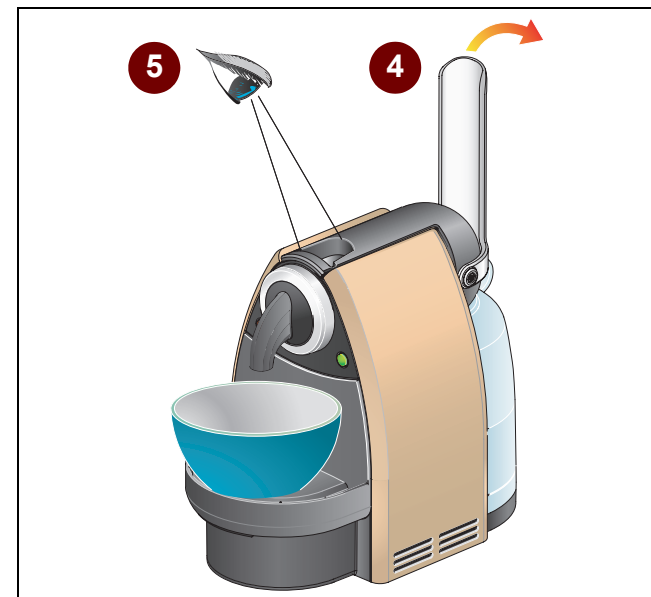
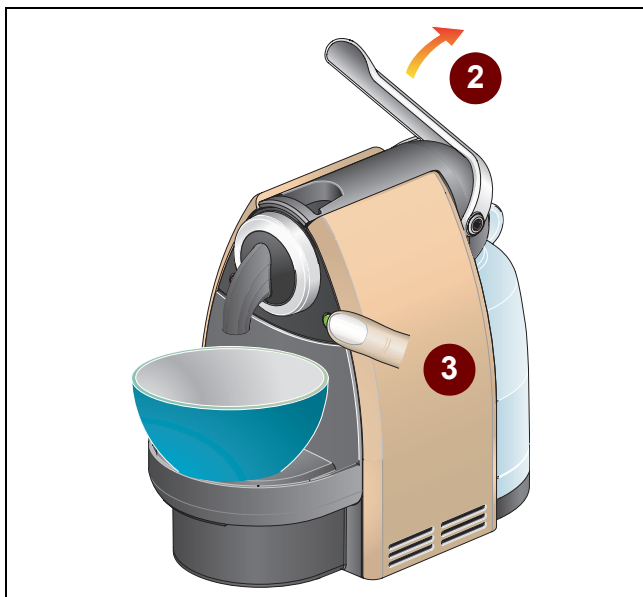


Fill water system

If the coffee machine cannot pump water although there is water in the tank, the water circuit may be empty.

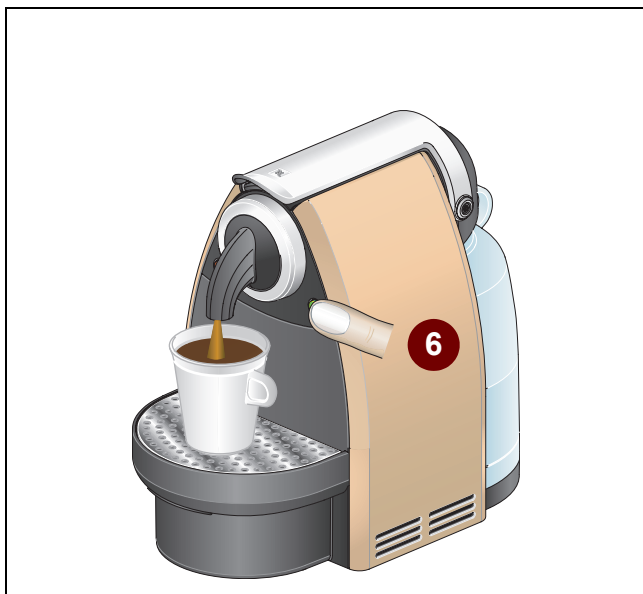
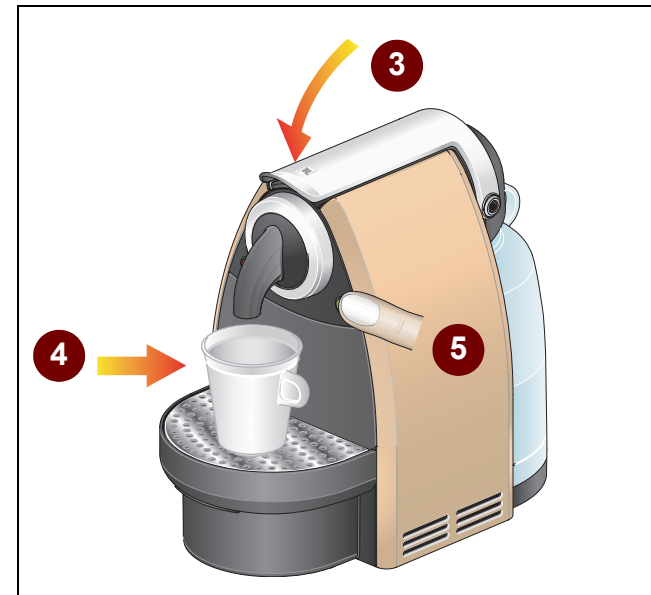
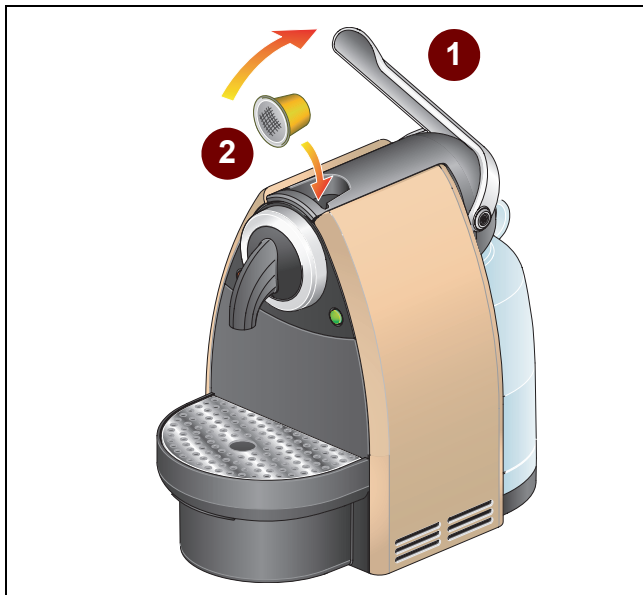
Procedure to fill water system:

1. Perform steps 1 to 5 for preparation (see page 8).
2. Open closing handle in vertical position.
3. Press coffee button.
4. Press and hold closing handle to rear end position.
5. Observe capsule inlet for appearing water.
6. Press down closing handle immediately when first droplets are visible.
7. Press coffee button again to stop water flow.



Making coffee

1. Open closing handle.
2. Insert capsule.
3. Press down closing handle completely.
4. Position cup under coffee outlet.
5. Press coffee button.
6. Press button again to stop coffee flow when cup is full.
7. Briefly open closing handle after coffee preparation and eject capsule into capsule container.



Empty water system

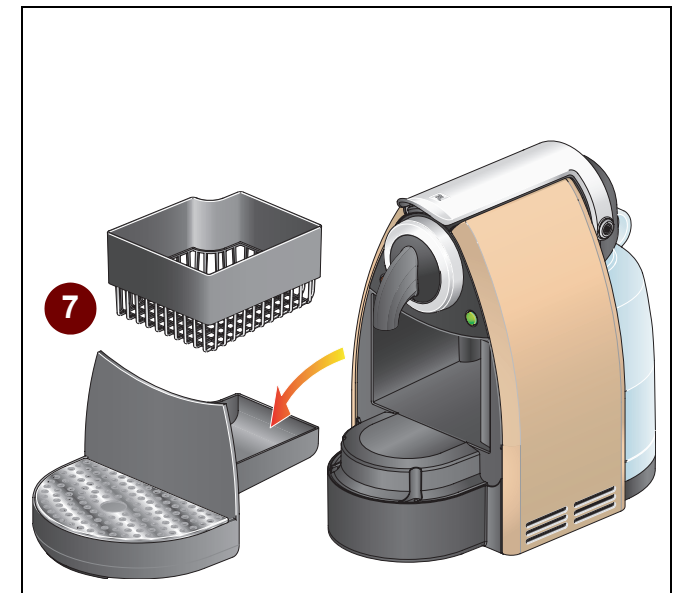
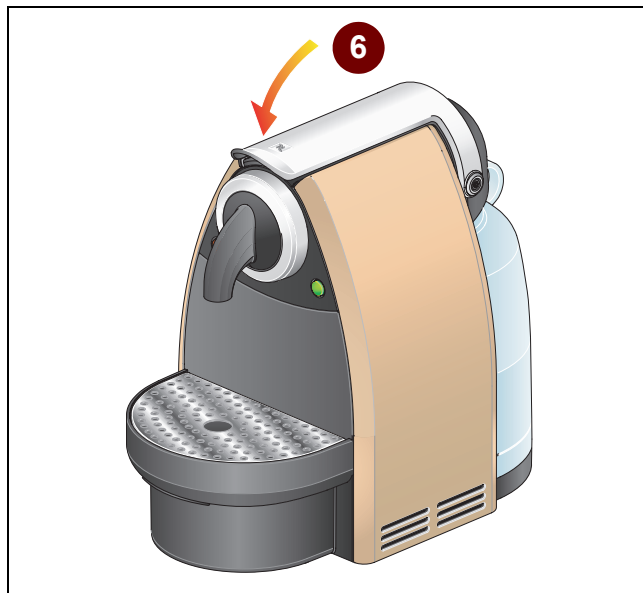
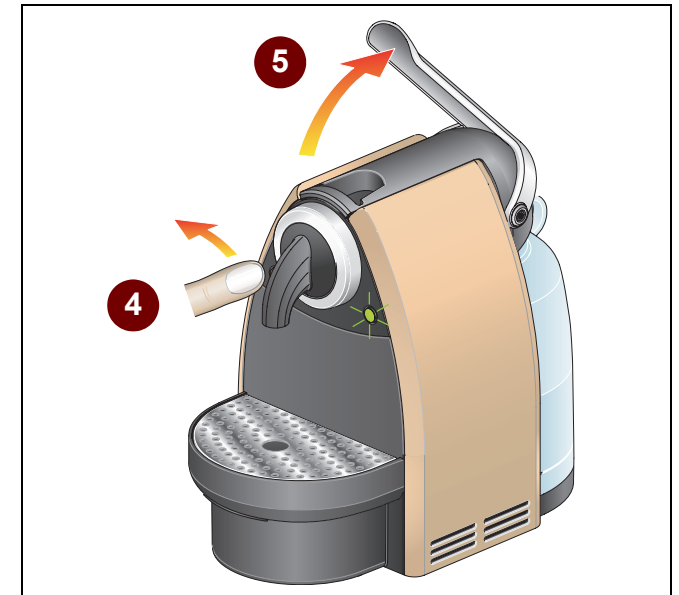
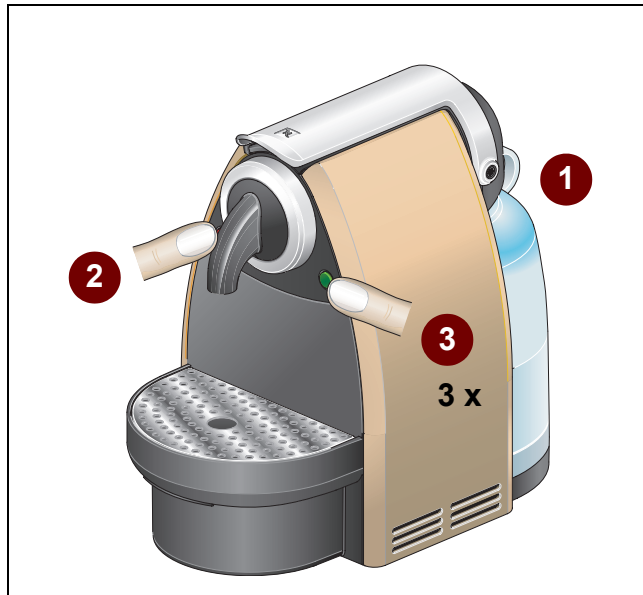
After operation, residual water remains in the water circuit.

This residual water can be removed

- before a longer period of non-use,
- for frost protection,
- before repair and following shipping.

1. Empty water tank.
2. Press and hold On/Off button.
3. Simultaneously press coffee button three times.
3 x
4. Release On/Off button.
The coffee button starts blinking fast and the pump begins to empty the water system.
5. Open closing handle and hold it in opened position.
6. After coffee button stops blinking, press down closing handle completely.
7. Empty drip tray.

 **After this procedure the machine is blocked for approx. 10 minutes (till thermoblock temperature < 100° C).**



Coffee machine status

After pressing the On/Off button, an automatic self test is performed to check if

- the NTC is connected,
- the NTC is short circuited,
- the thermoblock reaches the standby temperature within 2 minutes in brewing mode.

A detected failure is indicated by the backlighted coffee button as well as the operating modes listed in the following table.

Operating mode	Coffee button	LED signal
Off		off
Heat up (coffee)		blinking slow
Ready		on
System too hot		blinking fast
Brew coffee / rinse		blinking slow
Heat up (descaling)		blinking fast
Descaling ready		blinking fast
Pump on (while descaling)		blinking fast
Emptying water system		blinking fast
Failure		blinking three times fast



Troubleshooting

Checking the machine on receipt

The receipt check enables you to rapidly locate faults on the machine and to initiate appropriate repair action.

Follow the check procedure.
Repair any faults found and check if the machine is operating perfectly.

Check procedure	Symptoms	Action / repair work	Further action / repair work
1 Check appliance for visible damage	1.1 Parts of housing broken or damaged	YES - Replace parts if necessary NO - Go to point 1.2	
	1.2 Mains cable damaged	YES - Replace mains cable NO - Plug machine to the mains and go to point 2.1	
2 Check mechanical elements	2.1 Closing handle works correctly	YES - Go to point 2.2	
		NO - It is hard or impossible to close the closing handle	YES - Screw on closing handle screws at defined torque and block them with Loctite 241 (see page 20) or replace CBU NO - Replace the CBU
	2.2 Is the capsule correctly ejected?	YES - Go to point 2.3 NO - Replace CBU	
	2.3 Is the capsule cage seal damaged? (feel with a finger if the seal is damaged)	YES - Replace CBU NO - Go to point 3	
3 Fill water tank	3.1 Water tank is leaking	YES - Replace water tank NO - Go to point 4	
4 Press On/Off button to perform automatic self test	4.1 Machine is not working (no function)	YES - a) Check if mains cable is functional	YES - Go to point b) NO - Replace it
		YES - b) Check if On/Off button is functional	YES - Go to point c) NO - Replace it
		YES - c) Check if pump is working (press coffee button)	YES - Go to point f) NO - Go to point d)
		YES - d) Check if coffee button is functional	YES - Go to point e) NO - Replace it
		YES - e) Check if pump's fine wire fuse (128°C) is defective	YES - Replace it NO - Replace pump
		YES - f) Check if thermoblock's fine wire fuse (167°C) is defective	YES - Replace it together with electronic control board and if necessary the thermoblock NO - Go to point g)



Check procedure	Symptoms	Action / repair work	Further action / repair work
4 Press On/Off button to perform automatic self test - continued	4.1 Machine is not working (no function) - continued	YES - g) Check if electrical wires are functional	YES - Replace electronic mainboard NO - Replace defective(s) wire(s)
		NO - Go to point 4.2	
	4.2 Backlight coffee button blinks at irregular intervals	YES - Check if thermoblock heating element is functional	YES - Replace NTC NO - Replace thermoblock
		NO - Self test ok. Go to point 5	
5 Check coffee temperature while preparing a coffee (see page 29)	5.1 No coffee outlet	YES - a) Water circuit is empty	YES - Fill water circuit (see page 9) NO - Go to point b)
		YES - b) Pyramid plate is clogged	YES - Replace CBU NO - Go to point c)
		YES - c) Machine is blocked by scale	YES - Descale machine (see page 24)
		NO - Go to point 5.2	
	5.2 Temperature is too low (less than 83°C)	YES - Descale the machine (see page 24) NO - Go to point 5.3	
	5.3 Temperature is too high (more than 89°C)	YES - Change NTC NO - Go to point 6	
6 Check for leaks and check flow rate (see pages 26, 27 and 28)	6.1 Leakage at extraction system	YES - Replace CBU NO - Go to point 6.2	
	6.2 Leakage at tubes connection	YES - Replace defective tube and seal NO - Go to point 6.3	
	6.3 Flow rate out of range	YES - Machine is scaled	YES - Descale machine (see page 24) NO - Replace pump
		NO - No trouble found during the check procedure.	Contact Nespresso Technical Correspondant for further details in order to take decision.
7 Descaling process (if needed)	7.1 Machine scaled	YES - Descale machine (see page 24) NO - Go to point 8	
8 Final cleaning (see page 30)			
End of check procedure			

General disassembly

Tool:

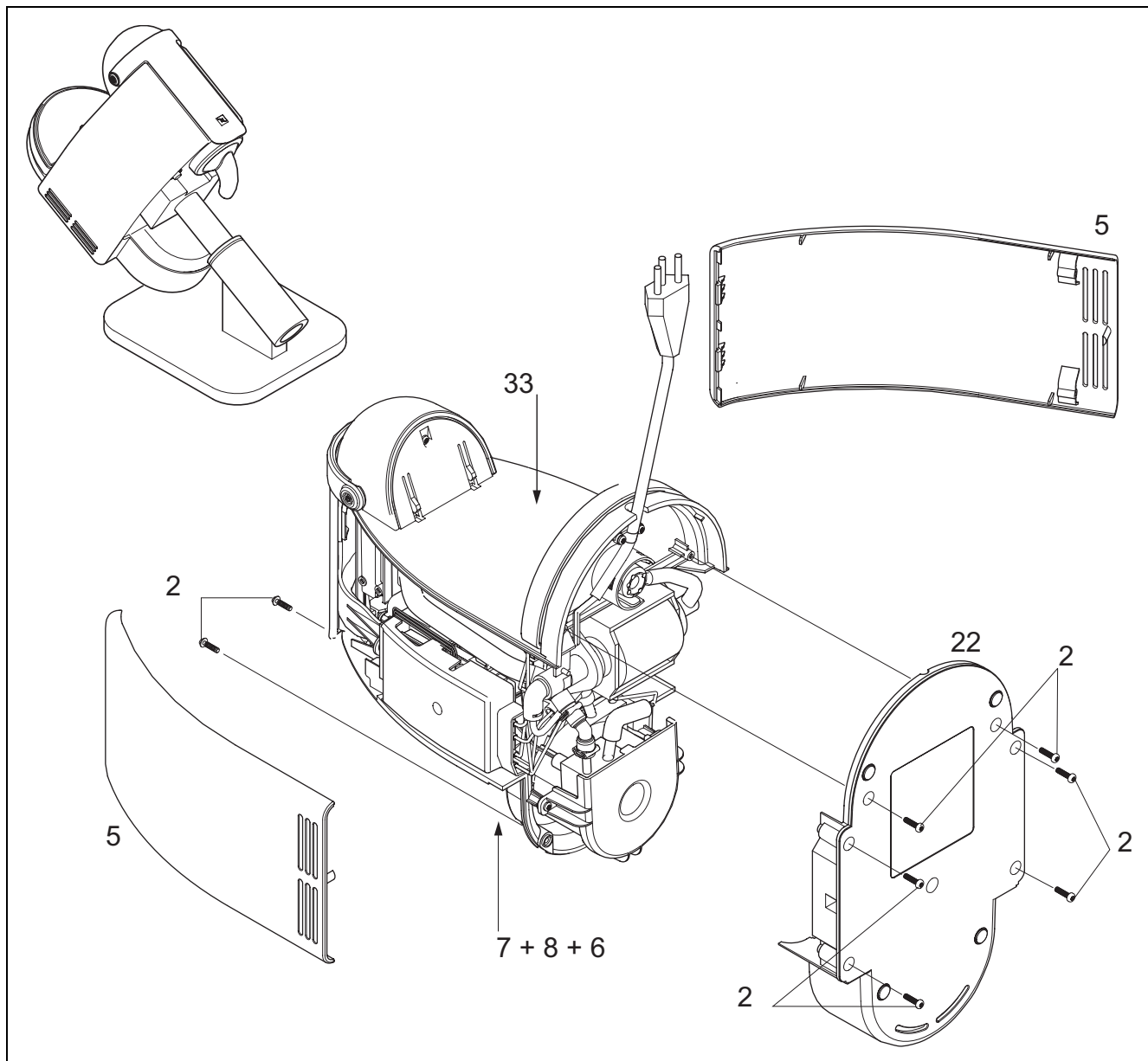
- Oval screwdriver

 **Empty water system if necessary**
(see page 11).

 **Unplug from the mains before**
disassembling machine - appliance
must be isolated!

Procedure:

1. Remove water tank (33) and drip tray (8) together with drip grid (7) and capsule container (6).
2. Remove 2 screws (2) on the front side of the machine.
3. Place machine on the repairing/service holder device (see page 31).
4. Remove 6 screws (2) on the bottom of the machine.
5. Swing out and remove both side panels (5).
6. Remove lower chassis (22).



Replacing thermoblock

Tools:

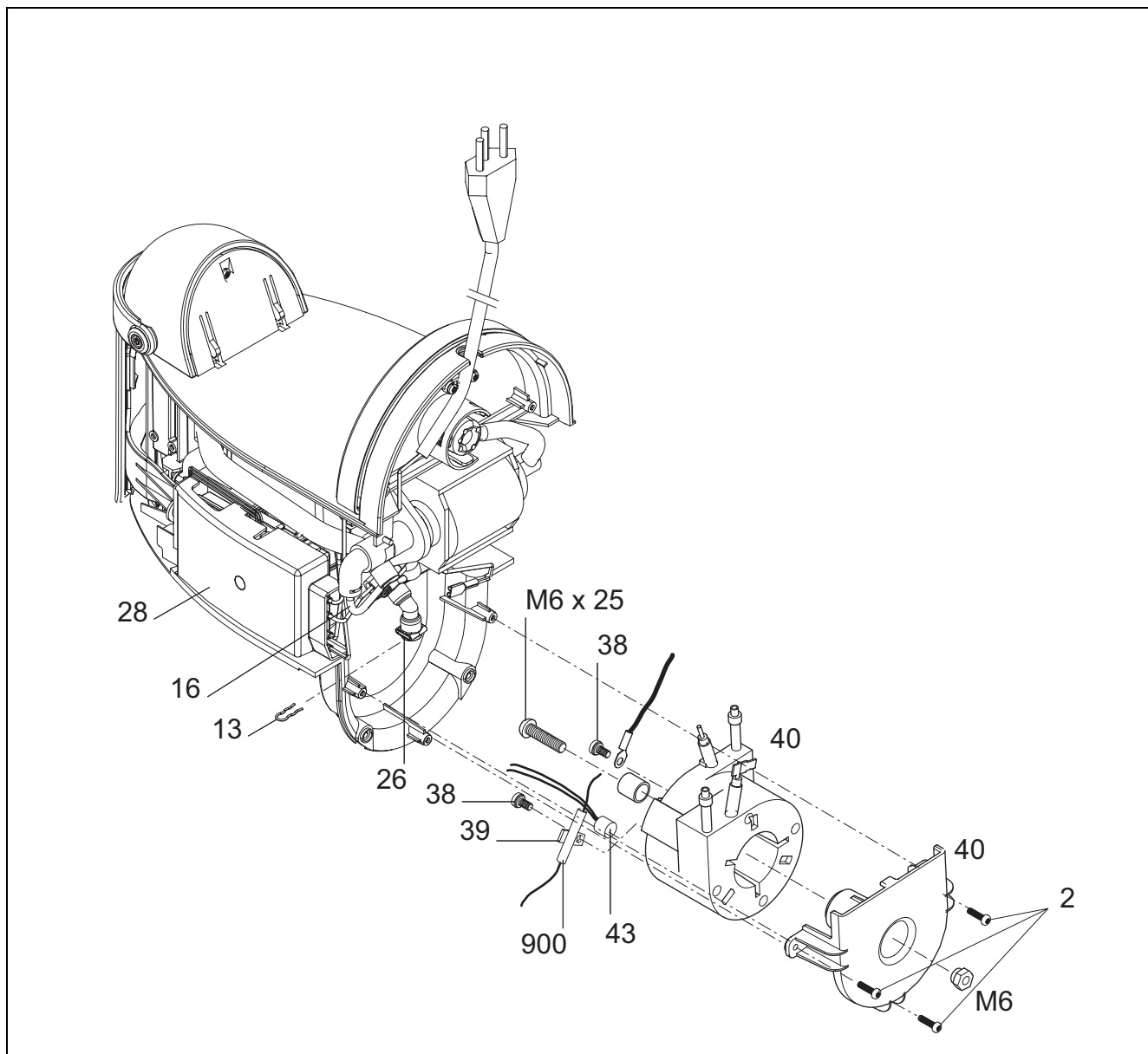
- Torx screwdrivers T10, T30
- Open-ended spanner 10 mm AF
- Torque wrench

Procedure:

1. Follow general disassembly (see page 15).
2. Remove 3 screws (2) and separate thermoblock (40) with support (40) from chassis.
3. Remove screw M6 x 25 and separate thermoblock from its support.
4. Remove screw (38) and separate fine wire fuse (900) from thermoblock.
5. Remove electronic housing (28).
6. Unplug NTC connector from electronic control board (28).
7. Remove NTC (43) from thermoblock.
8. Remove clips (13) and hose connectors (16, 26) from thermoblock.
9. Remove ground wire and electrical connections from thermoblock.
10. Replace thermoblock and nut M6.
11. Assemble in reverse sequence.

 **Use a torque wrench (90 - 110 Ncm) to tighten NTC temperature sensor (43) with spring washer.**

 **Check that there is a clearance of 1-2 mm between thermoblock and support after assemblage.**



Replacing NTC

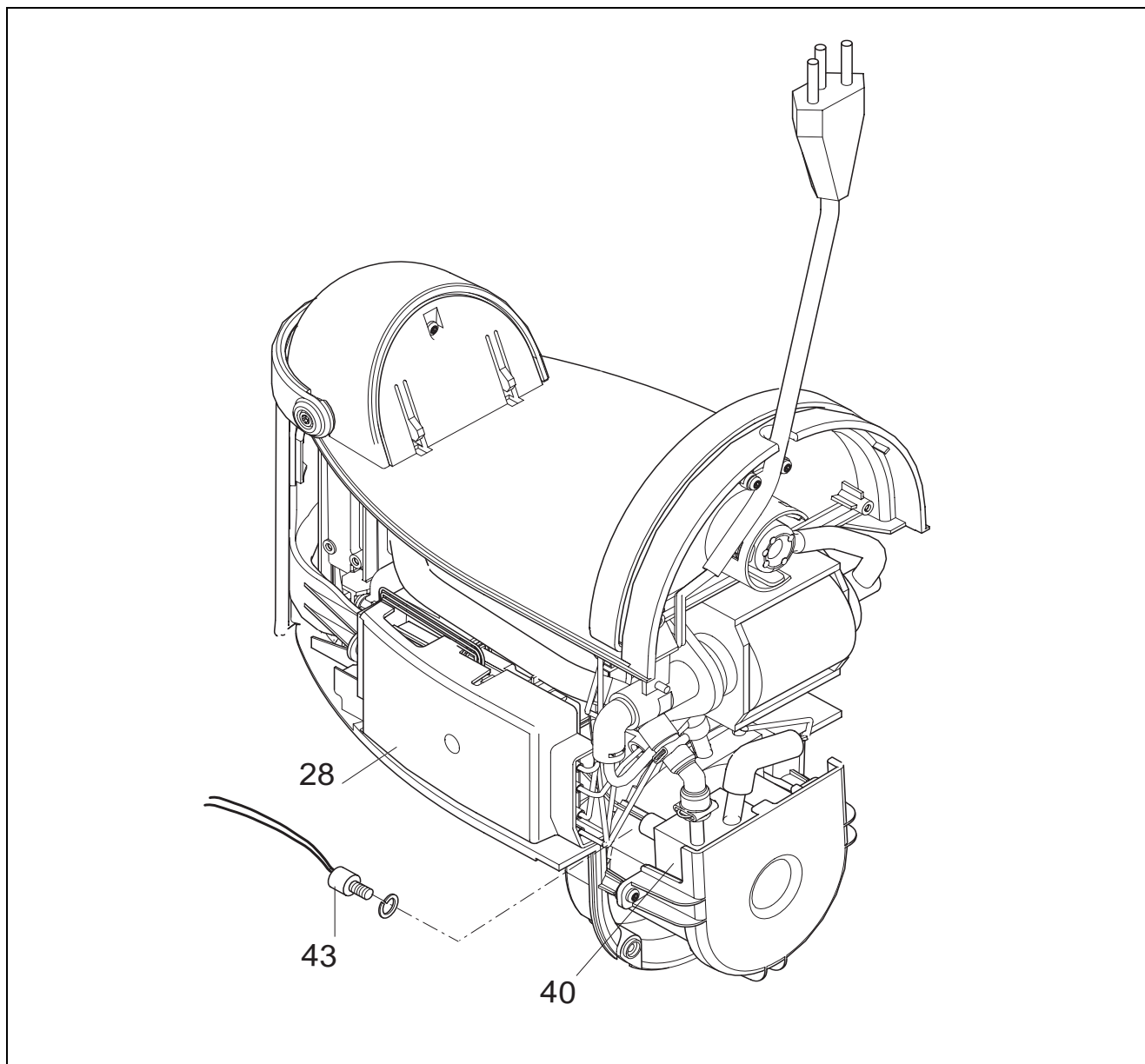
Tools:

- Torx screwdriver T10
- Open-ended spanner 10 mm AF
- Torque wrench

Procedure:

1. Follow general disassembly (see page 15).
2. Remove electronic housing (28).
3. Unplug NTC connector from electronic control board (28).
4. Remove defective NTC temperature sensor (43) from thermoblock (40) and replace it with new one.
5. Assemble in reverse sequence.

 **Re-use spring washer and tighten new NTC temperature sensor (43) with torque wrench (90 - 110 Ncm).**



Replacing pump

Tools:

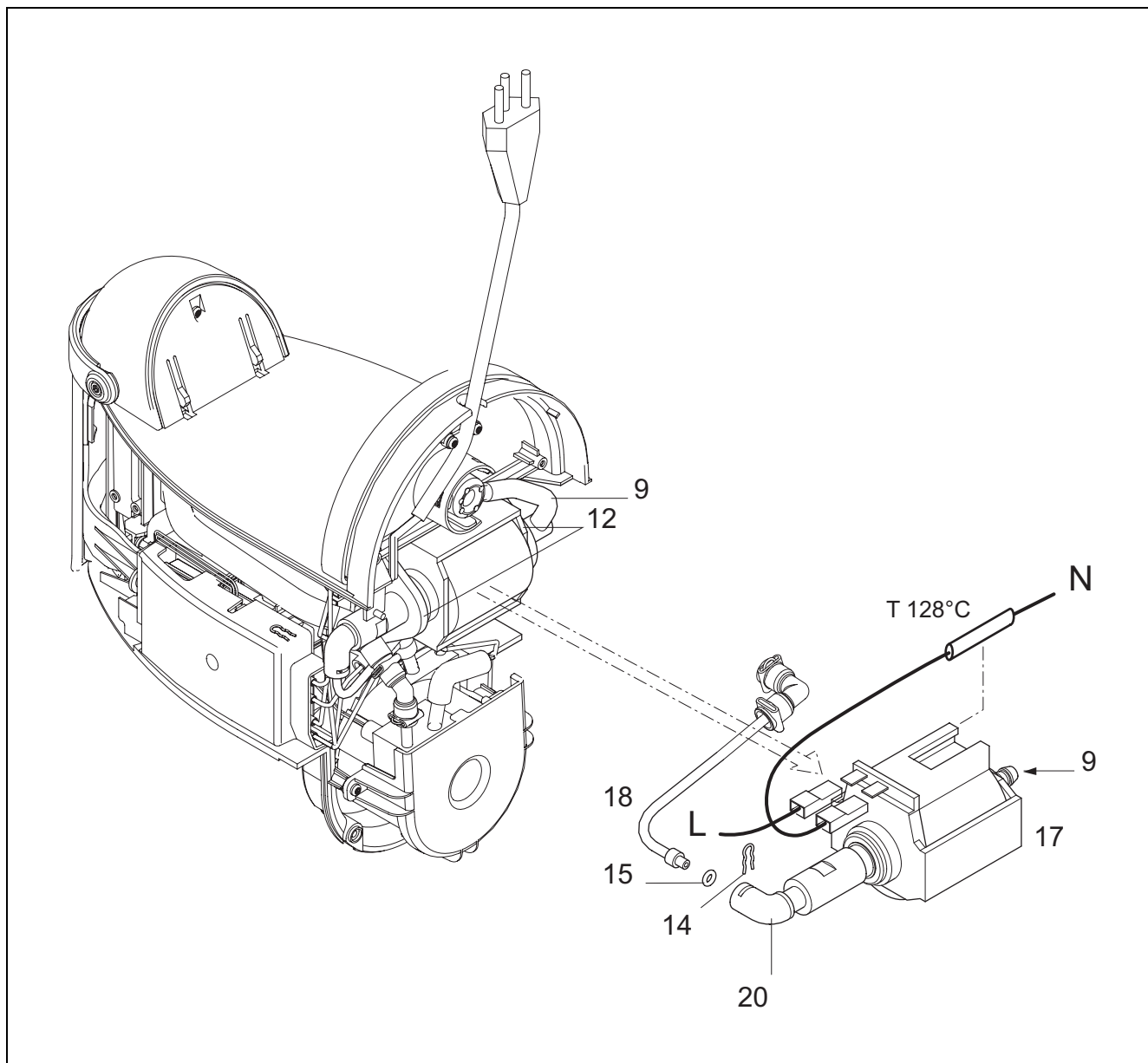
- Torx screwdriver T10
- Long-nose pliers
- Blade screwdriver, no. 7

Procedure:

1. Follow general disassembly (see page 15).
2. Remove clip (14), hose (18) and o-ring (15).
3. Remove angled hose (9).
4. Release pump (17) first from rubber strap (12) at the side of the angled hose.
5. Remove electrical connections from pump.
6. Release pump from second rubber strap (12).
7. Replace defective pump (17).
8. Attach new pump (17) to one rubber strap with corner connector (20) first.
9. Plug in electrical connections on pump.

Check for correct wiring of pump.

10. Attach pump to second rubber strap.
11. Insert new seal (15), mount hose (18) and clamp (14).
12. Mount angled hose (9).



Replacing electronic control board with button prints

Tools:

- Torx screwdriver T10



The service engineer must be earthed using an earthing strap!



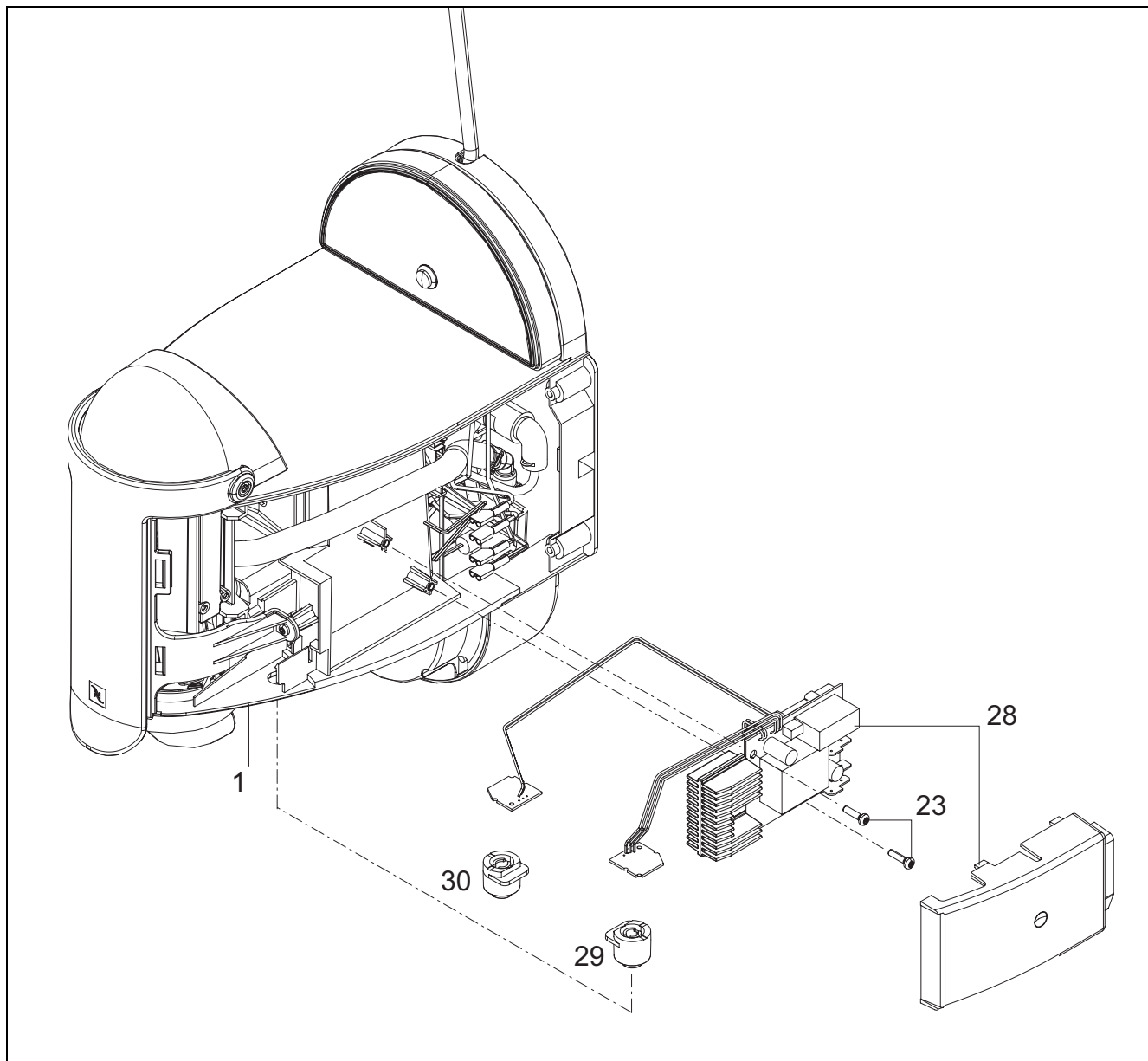
Only touch button prints with dedicated gloves to avoid oxydation.

Procedure:

1. Follow general disassembly (see page 15).
2. Detach prints of On/Off button (30) and coffee button (29) from upper chassis (1).
3. Remove housing (28) from electronic control board (28).
4. Unplug NTC connector and all wires from electronic control board (28).
5. Remove 2 screws (23) and replace defect electronic control board with button prints (29, 30).
6. Assemble in reverse sequence.



Check for correct wiring of electronic control board (see pages 21, 22 or 23).



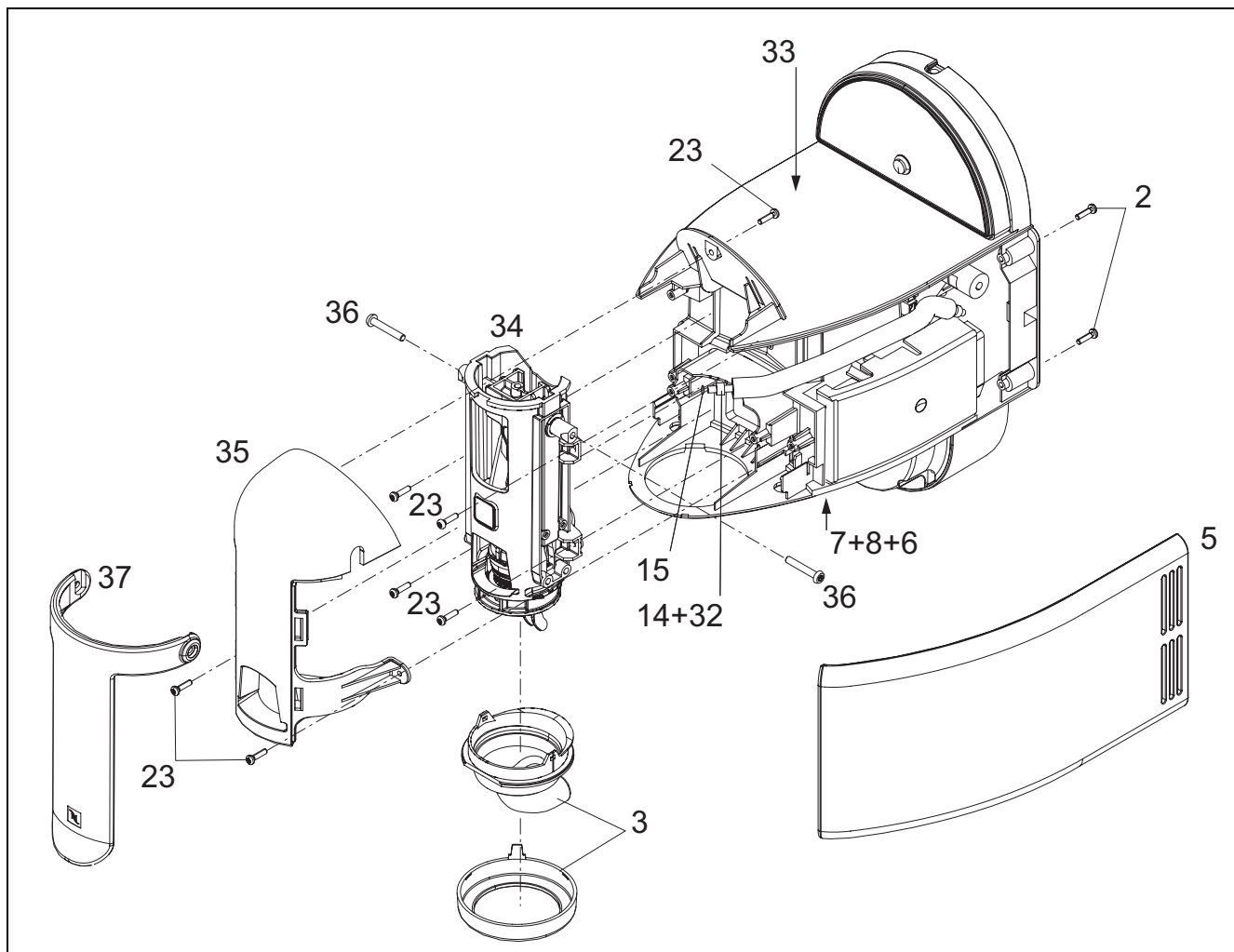
Replacing compact brewing unit (CBU)

Tools:

- Torx screwdrivers T10, T20
- Blade screwdriver no. 4
- Oval screwdriver
- Long-nose pliers
- Torque wrench

Procedure:

1. Remove water tank (33) and drip tray (8) together with drip grid (7) and capsule container (6).
2. Place machine on the repairing/service holder device (see page 31).
3. Remove 4 screws (2) on the bottom of the machine.
4. Swing out and remove both side panels (5).
5. Remove 2 screws (36) and pull off closing handle (37).
6. Remove 2 screws (23) at the front and 1 screw (23) at the back to detach cover (35).
7. Unlatch coffee outlet (3) from compact brewing unit (34) with a blade screwdriver.
8. Remove 4 screws (23) and detach compact brewing unit (34).
9. Remove clip (14) and hose (32) with o-ring (15) from compact brewing unit (34).

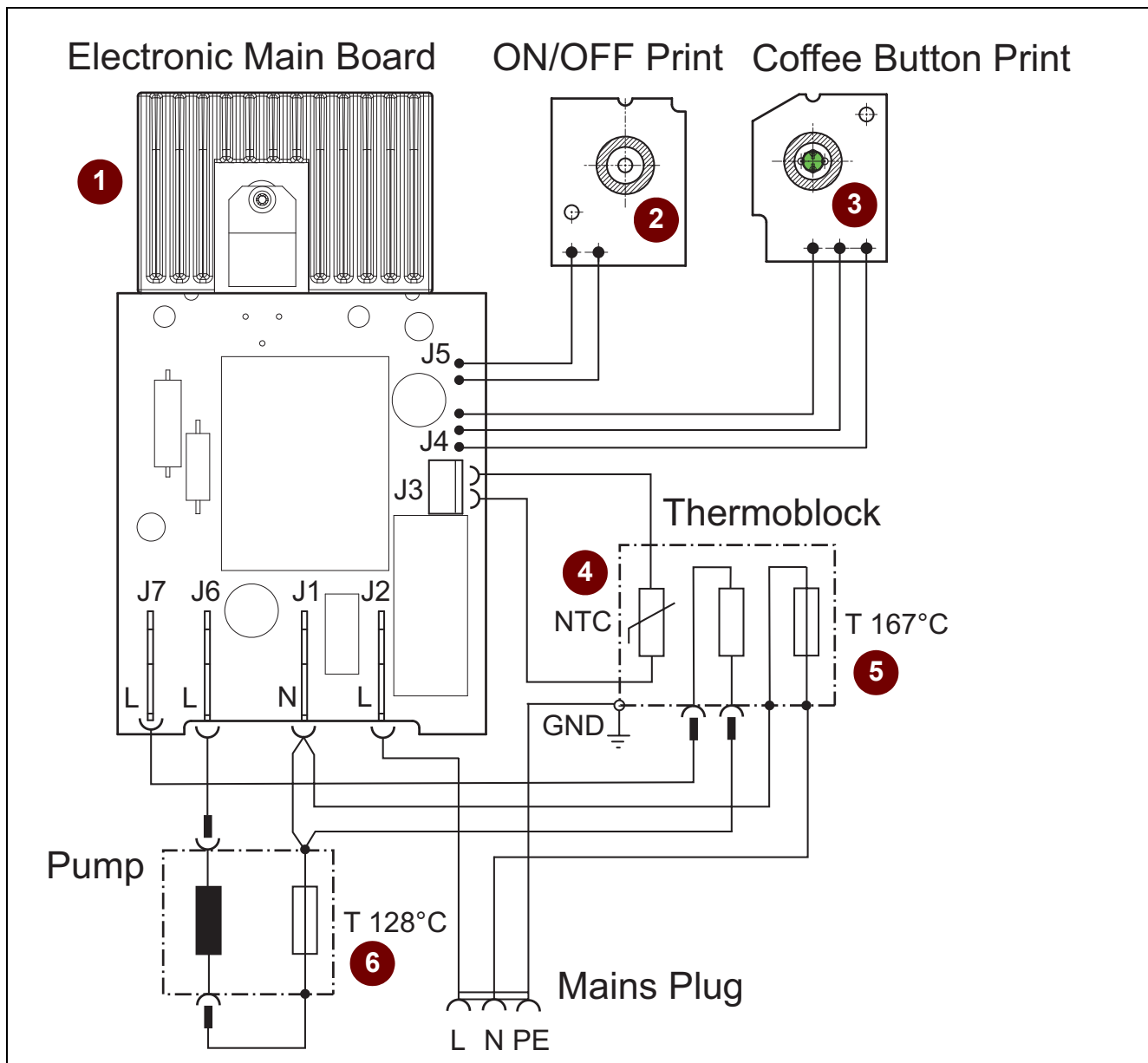


10. Assemble new compact brewing unit together with new coffee outlet (3) in reverse sequence. Replace o-ring (15).

 **Tighten new (EFR nr. 39256) closing handle screws (36) with a torque of 450 N/cm.**

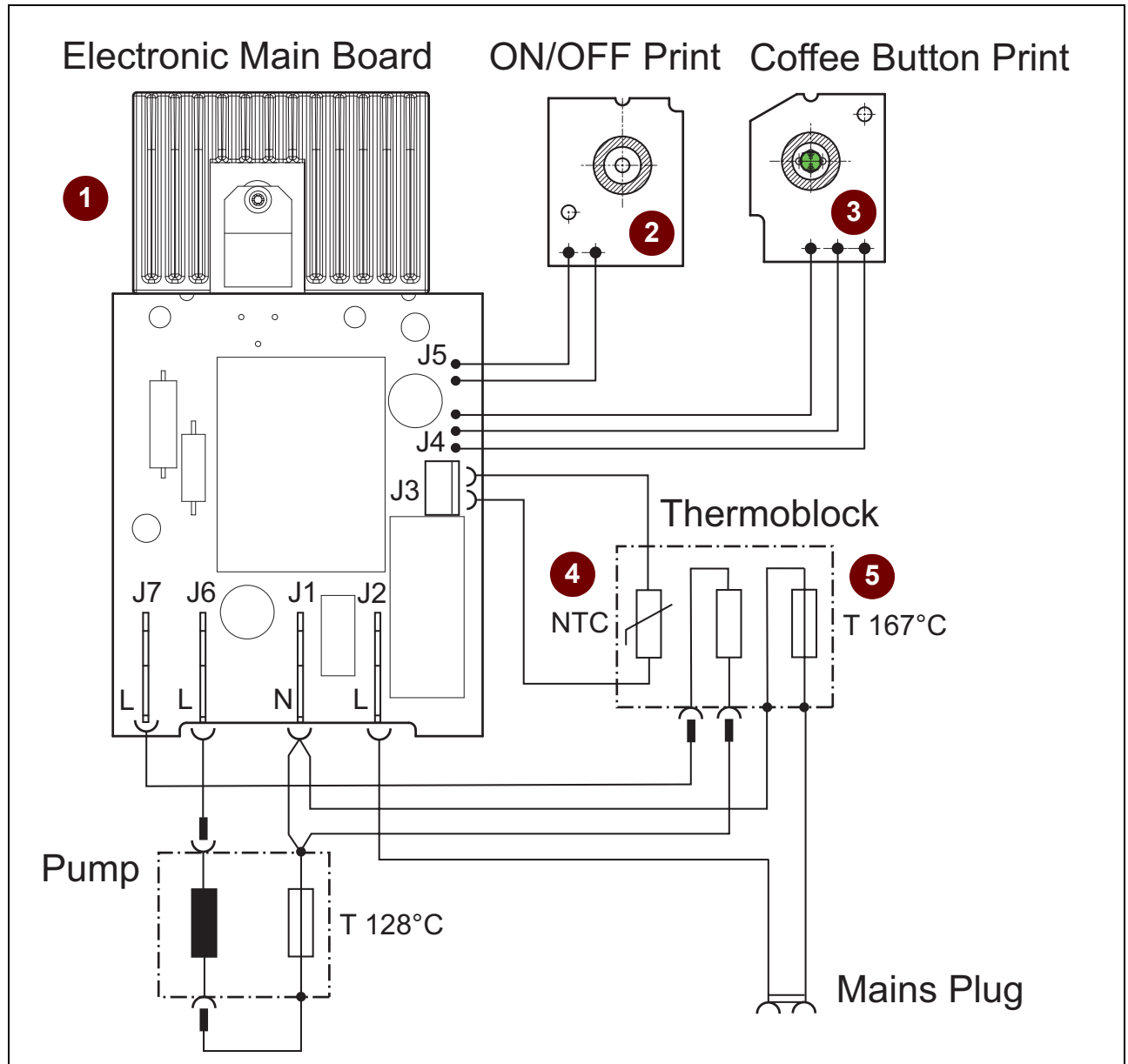
Electronic control board, wiring diagram - Europe (230V / 50 Hz)

- 1) Heat sink
- 2) Print for On/Off button
- 3) Print for coffee button with LED
- 4) NTC temperature sensor
- 5) Fine-wire fuse on thermoblock
- 6) Fine-wire fuse on pump



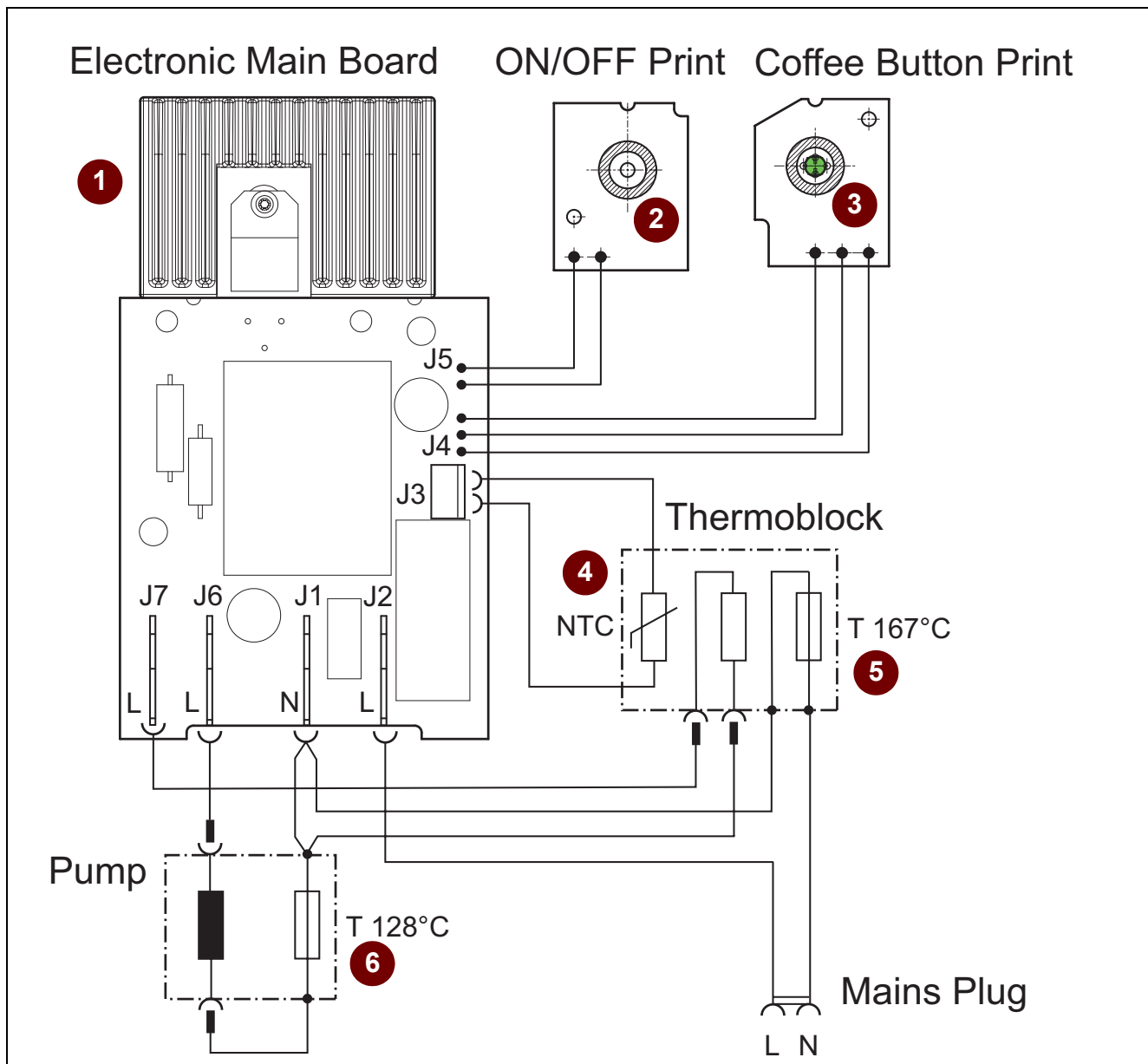
Electronic control board, wiring diagram - USA (UL, 120 V / 60 Hz)

- 1) Heat sink
- 2) Print for On/Off button
- 3) Print for coffee button with LED
- 4) NTC temperature sensor
- 5) Fine-wire fuse on thermoblock



Electronic control board, wiring diagram - Japan (100 V / 50-60 Hz)

- 1) Heat sink
- 2) Print for On/Off button
- 3) Print for coffee button with LED
- 4) NTC temperature sensor
- 5) Fine-wire fuse on thermoblock
- 6) Fine-wire fuse on pump



Descaling (1)



Only use Nespresso decalcifier - never vinegar!
Decalcifier is aggressive to surfaces.

Preparation:

1. Switch off machine.
2. Eject capsule. Insert filter from descaling kit in capsule inlet and close handle.
3. Empty drip tray and capsule container and remove drip grid.
4. Re-insert drip tray and place a pot on it.

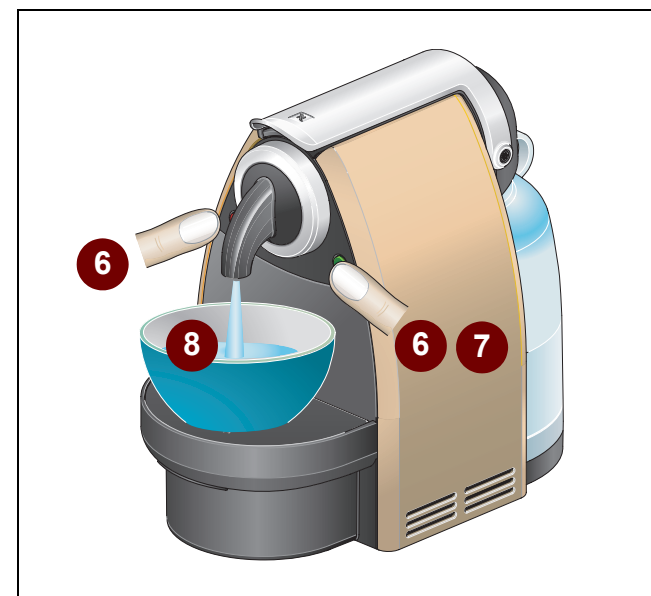
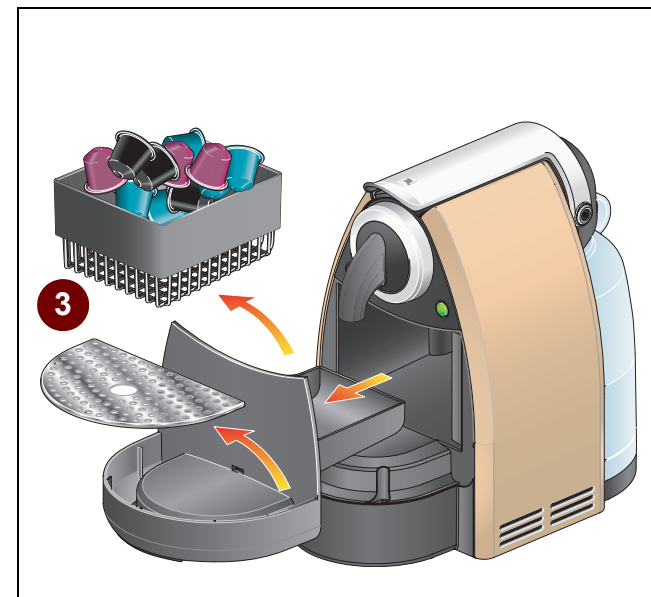
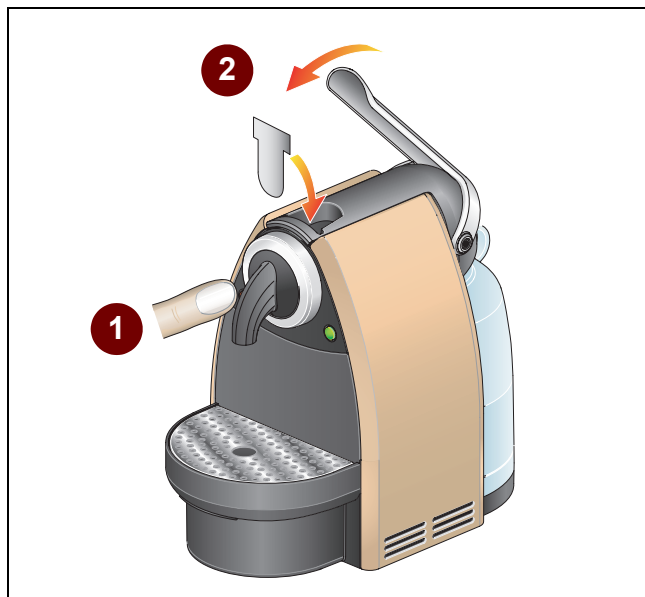


Carefully read safety instructions on decalcifier package.

5. Fill water tank with 0.1 l descaling fluid and 0.5 l water. Re-insert water tank.
6. Press On/Off button and coffee button simultaneously for at least 3 seconds to switch on machine and start descaling mode (fast blinking coffee button).

Descaling:

7. Press coffee button to start pump.
8. Let entire descaling solution pass through coffee outlet.

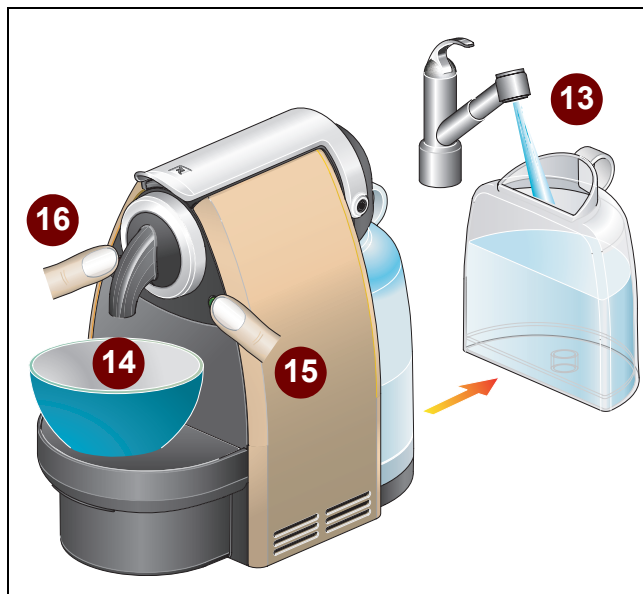
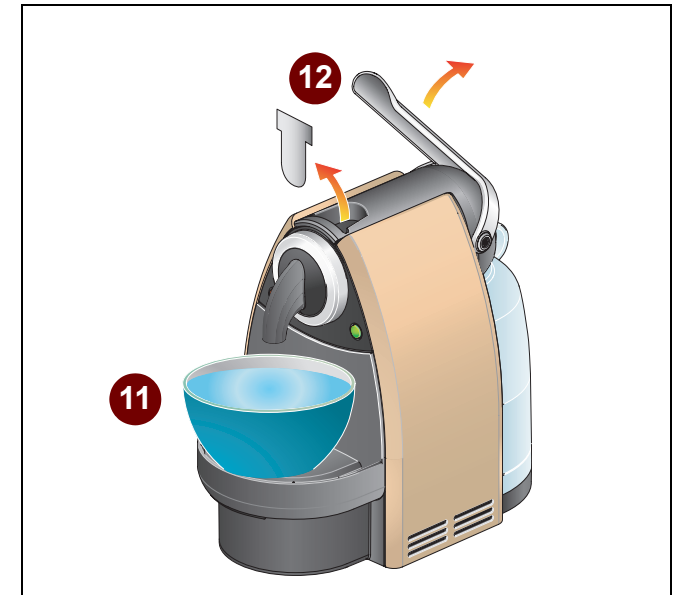


Descaling (2)

9. Fill water tank again with descaling solution from pot.
10. Repeat descaling procedure one more time: Press coffee button and let entire descaling solution run through.

Rinsing:

11. Empty pot.
12. Remove filter from capsule inlet.
13. Rinse water tank thoroughly and fill it with fresh water.
14. Place pot on drip tray.
15. Press coffee button to start pump. Let complete content of water tank run through coffee outlet.
16. Switch off machine. Descaling is completed.
17. Insert drip grid.
18. Clean machine.



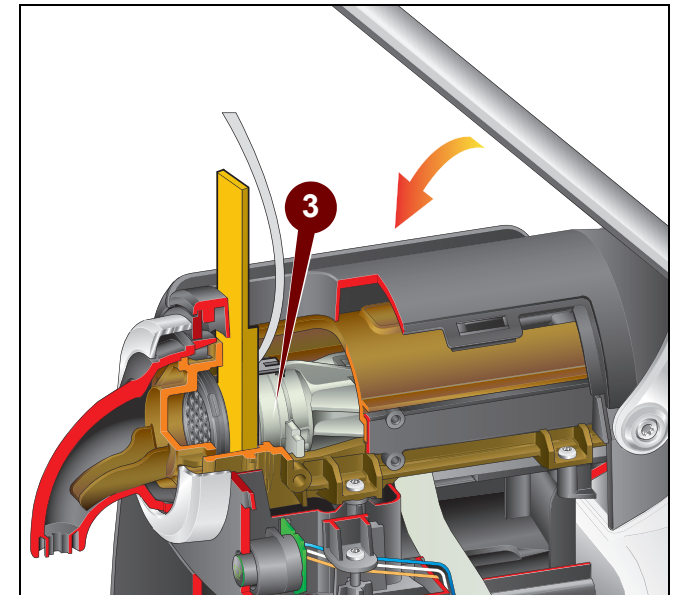
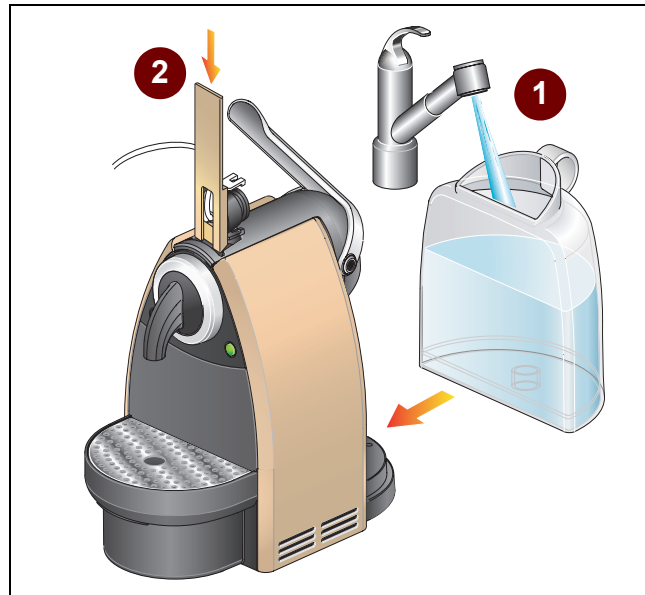
Measuring flow rate

Procedure:

1. Fill water tank.
2. Insert pressure plug in capsule inlet.
3. Press down closing handle lightly till pressure plug fits in capsule cage.
4. Pull off holding device. The pressure plug clamps itself to the capsule cage.
5. Position measuring beaker underneath exit tube of pressure plug.
6. Switch on machine. Press coffee button after heating-up.
7. Open valve fully till water begins to flow.
8. Close valve until 12 bar are indicated.

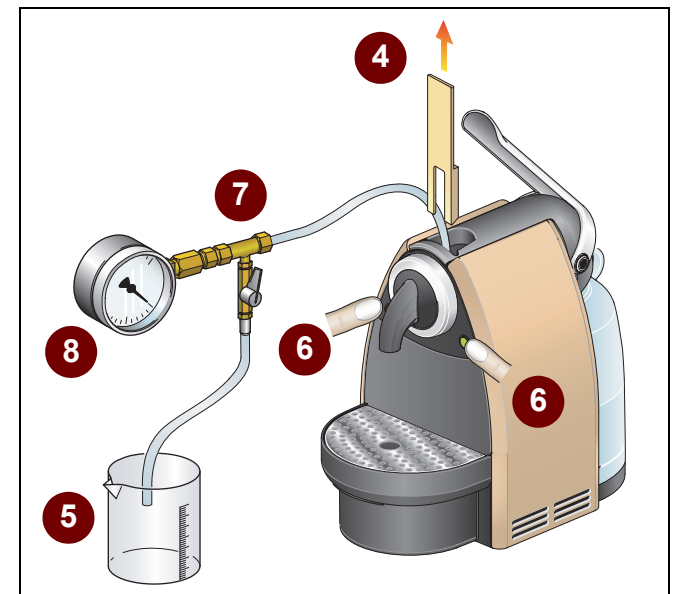
 **The manometer must be observed continuously and the pressure regulated using the valve if necessary. With increasing temperature the pressure also increases, if necessary readjust the pressure to 12 bar.**

9. Perform measurement for approx. 30 sec.
10. There must be at least 60-120 ml water in the measuring beaker.



Notice:

- With a flow of < 60 ml the pump is defective or there is a leak in the system.
- Large fluctuations in the pressure gauge readings (± 4 bar) during measurement are indicative of a defective pump.



Checking for leaks and pump pressure (1)

The following components are checked for leaks:

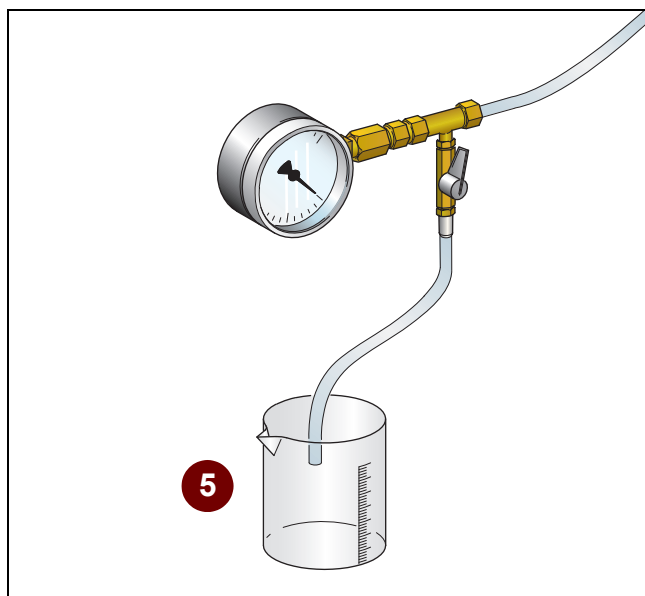
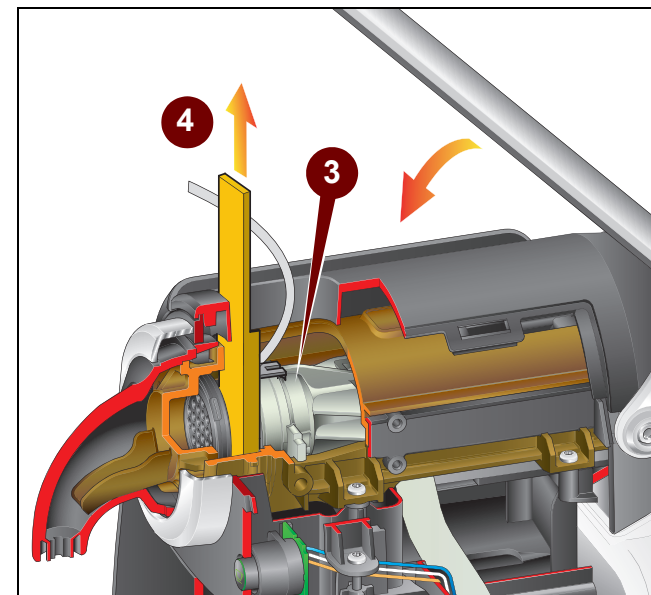
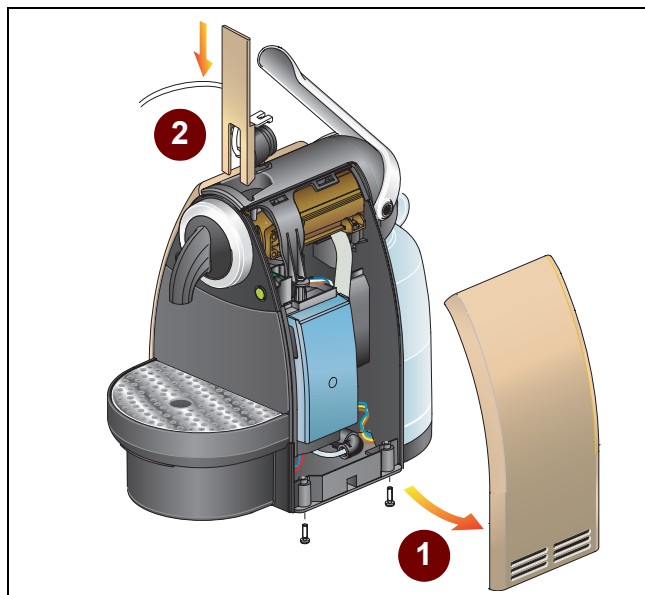
- Compact brewing unit
- Connections
- Thermoblock
- Pump

Preparation (unplug machine from mains):

1. Remove right side panel (pump is visible).
2. Insert pressure plug in capsule inlet.
3. Press down closing handle lightly till pressure plug fits in capsule cage.
4. Pull off holding device. The pressure plug clamps itself to the capsule cage.
5. Position pot underneath exit tube of pressure plug.
6. Fill water tank.
7. Connect mains cable.



Dangerous voltage inside coffee machine! - Do not touch any live part while performing checks.
Hot, pressurized parts inside coffee machine! - Do not touch any hot part while performing checks. Wear safety glasses during inspection.



Continued on next page.

Checking for leaks and pump pressure (2)

Procedure (continued):

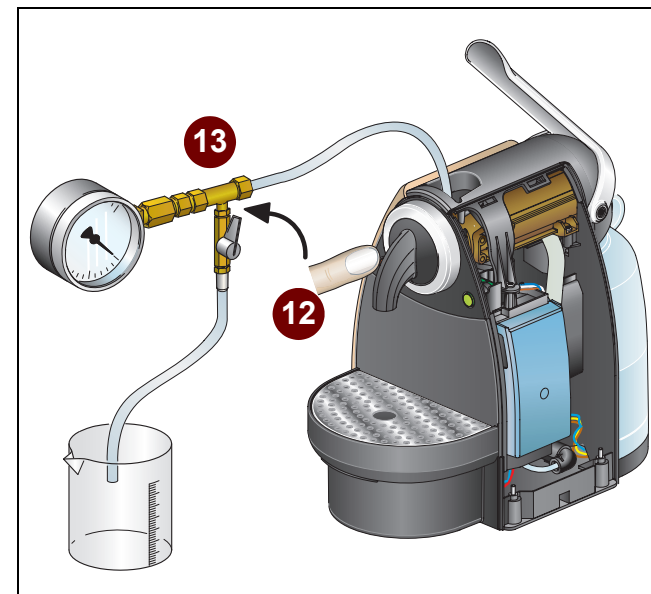
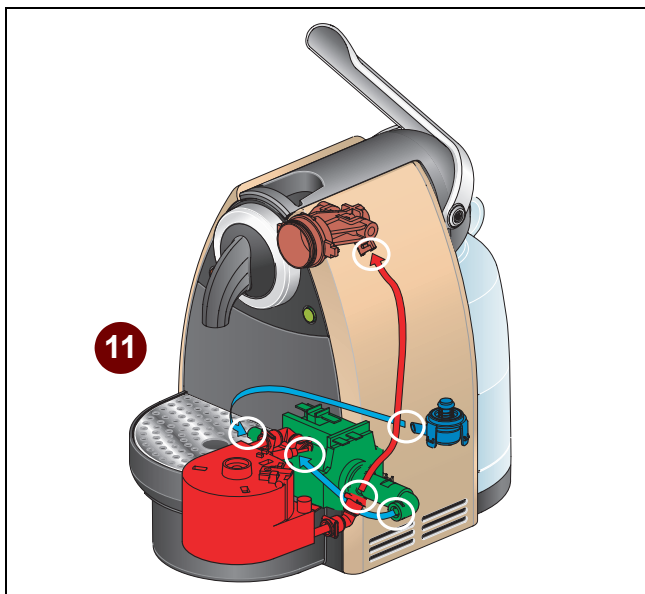
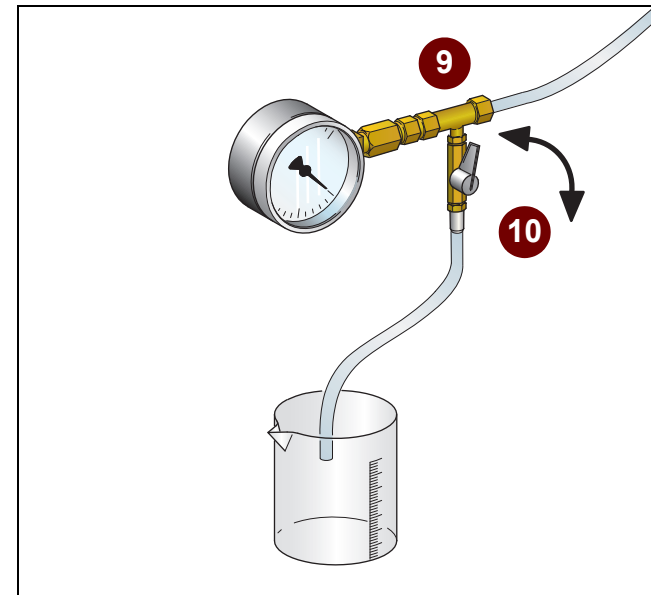
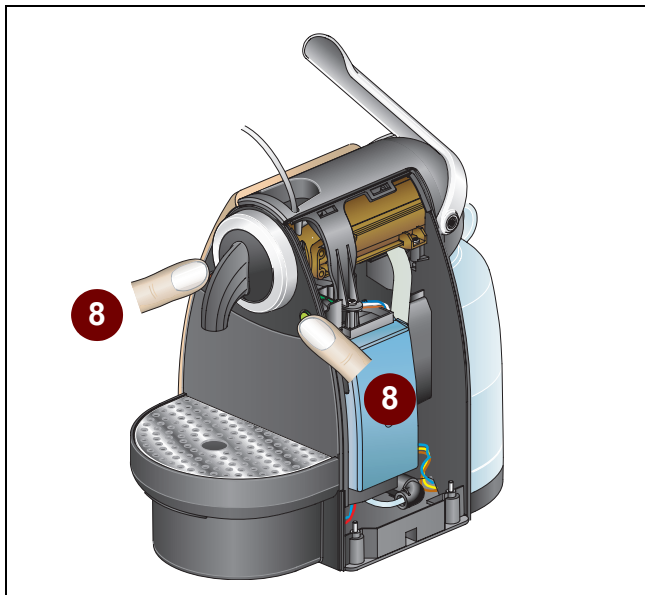
8. Switch on machine. Press coffee button after heating-up.
9. Open valve and leave water to run out for approx. 10 s.
10. Fully close valve. The pressure will rise rapidly initially and stabilise between 16 - 19 bar (check of pump pressure).

 **The pressure will rise slowly due to the temperature increase. If the pressure exceeds 23 bar, the machine has to be switched off and pressure released through the pressure valve.**

11. Perform visual and acoustic checks on all pressurized connections.

 **The pump must not be in operation for longer than 50 s without water flow.**

12. Switch off machine.
13. Open valve to empty pressure gauge.

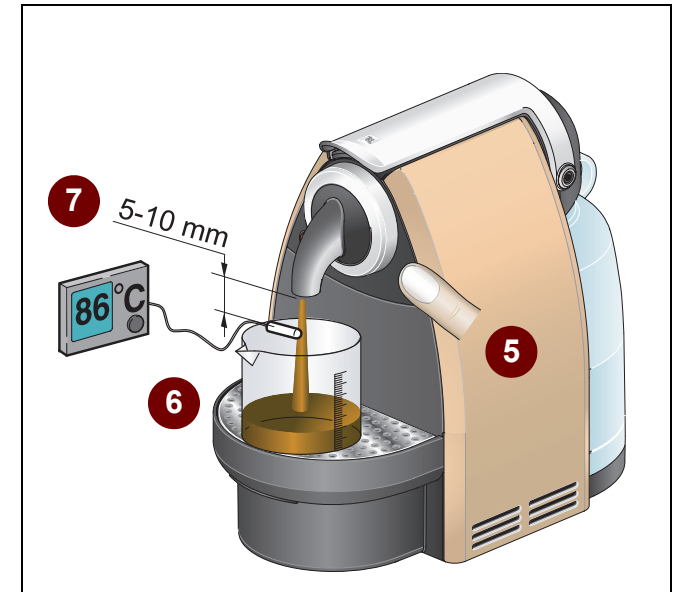
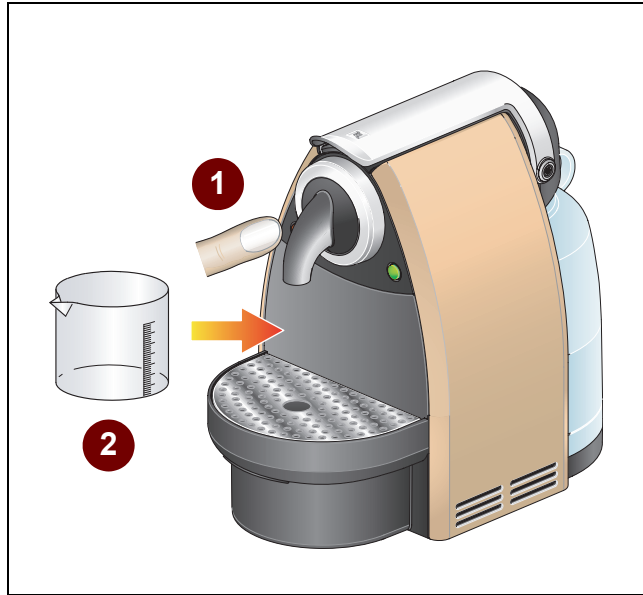


Measuring coffee temperature

Procedure:

1. Press On/Off button to switch on machine.
2. Position measuring beaker underneath coffee outlet.
3. After warming up, press coffee button and preheat coffee outlet for 10 s with hot water.
4. Insert a capsule (Cosi is the most suitable).
5. Press coffee button.
6. Wait until 20 ml coffee has flown in the measuring beaker.
7. Measure the coffee temperature approx. 5 - 10 mm below the outlet opening.

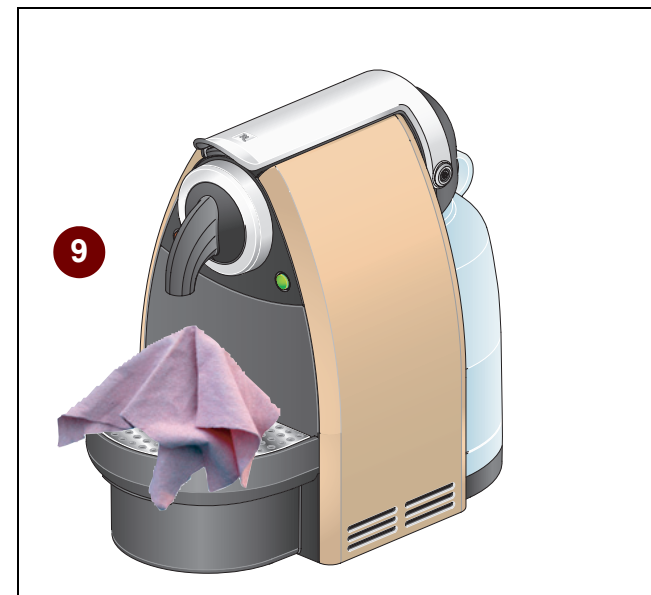
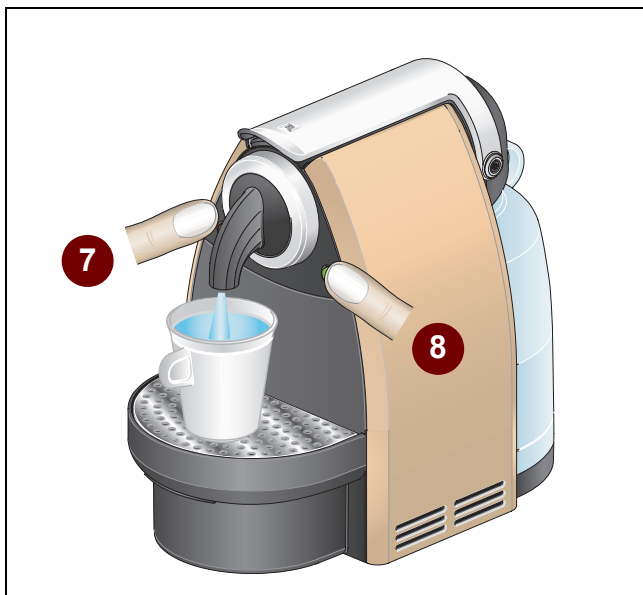
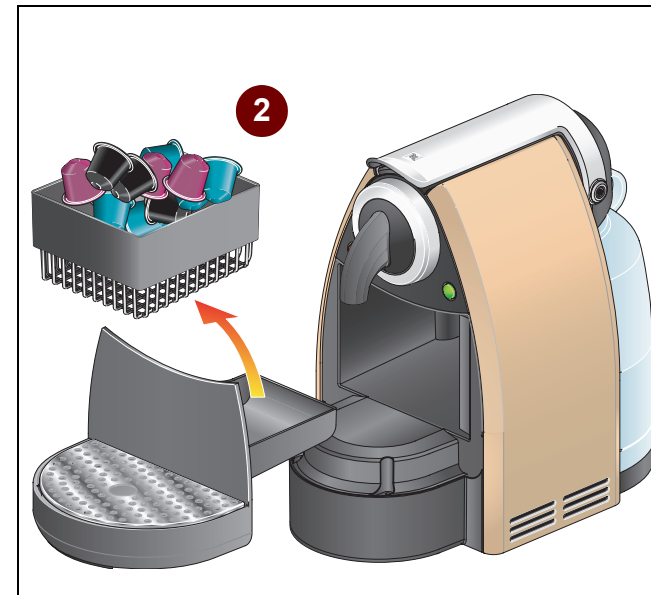
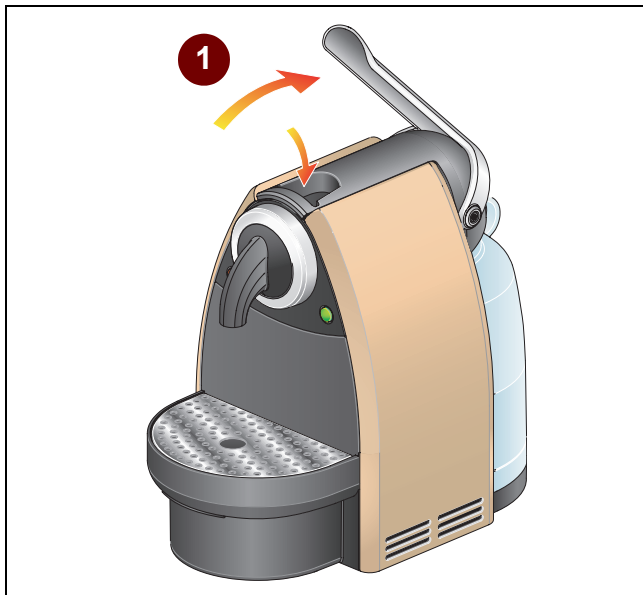
 **Coffee temperature should be approx. $86^{\circ}\text{C} \pm 3^{\circ}\text{C}$ ($187^{\circ}\text{F} \pm 5.4^{\circ}\text{F}$).**



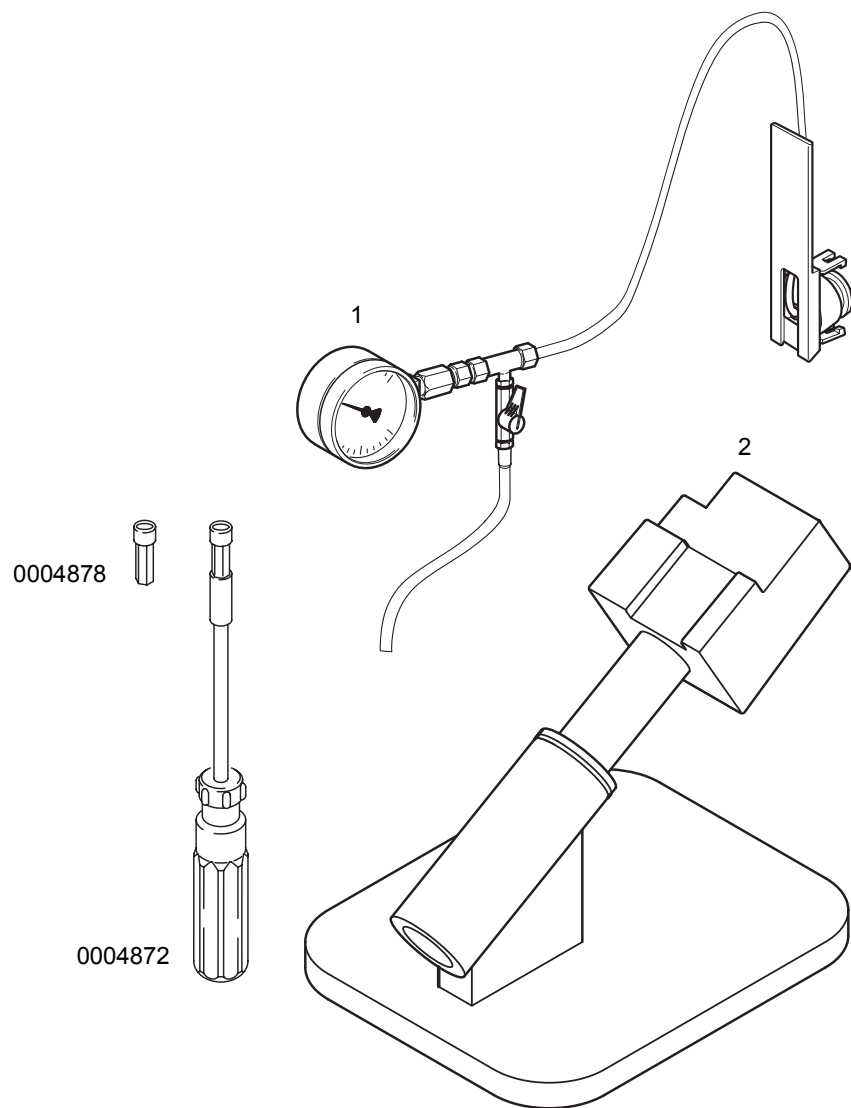
Daily care and final cleaning

Procedure:

1. Eject capsule.
2. Empty capsule container.
3. Empty water tank and drip tray.
4. Clean water tank and drip tray.
5. Fill tank with fresh water.
6. Reassemble coffee machine.
7. Press On/Off button.
8. Press coffee button and rinse coffee outlet for 10 s.
9. Clean coffee machine.



Repair accessories

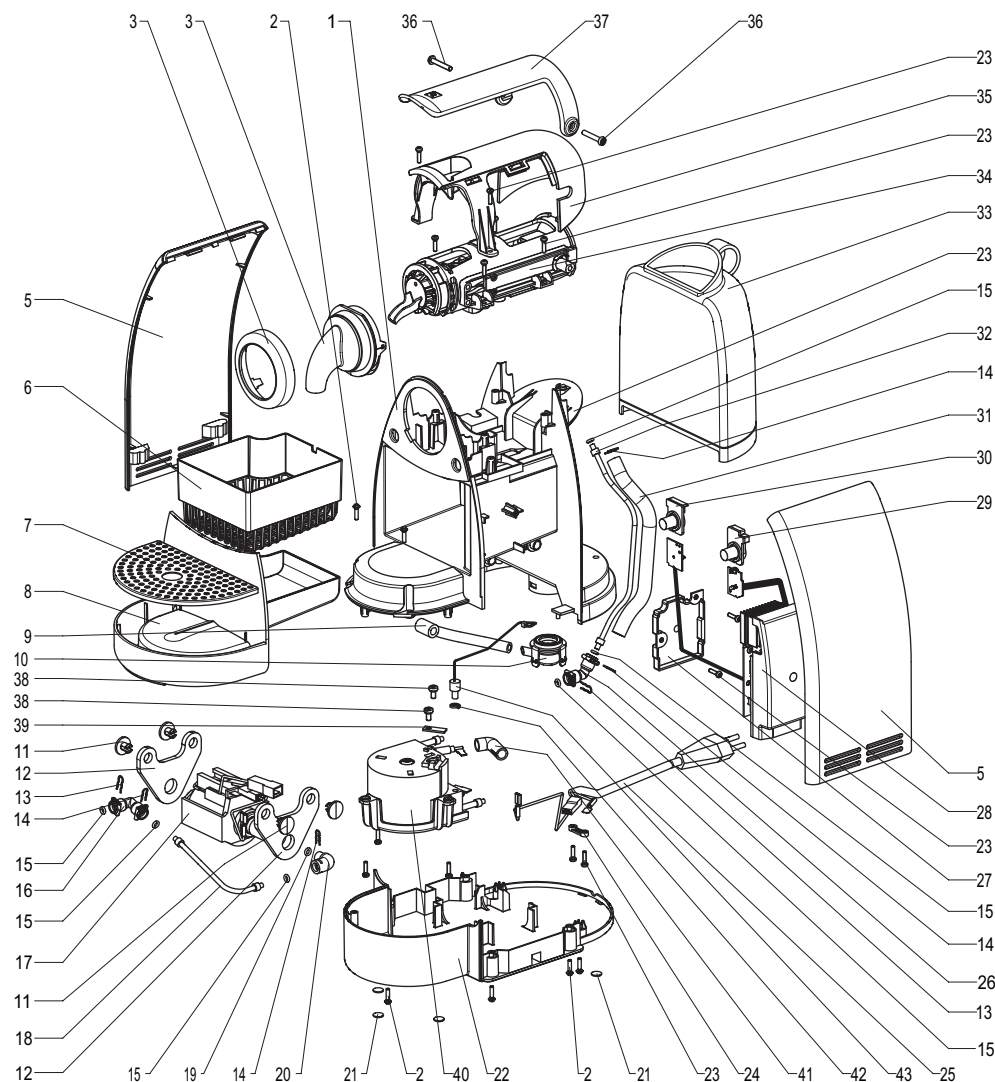


Pos.	EFR nr.	Component
1	*	Pressure gauge
2	*	Repairing/service holder device A (for EF 470)
2	*	Repairing/service holder device B (for EF 471)
3	0004872	Special screwdriver with oval bit
4	0004878	Oval bit for screwdriver

* Only available through Nespresso. Please contact the Nespresso club.

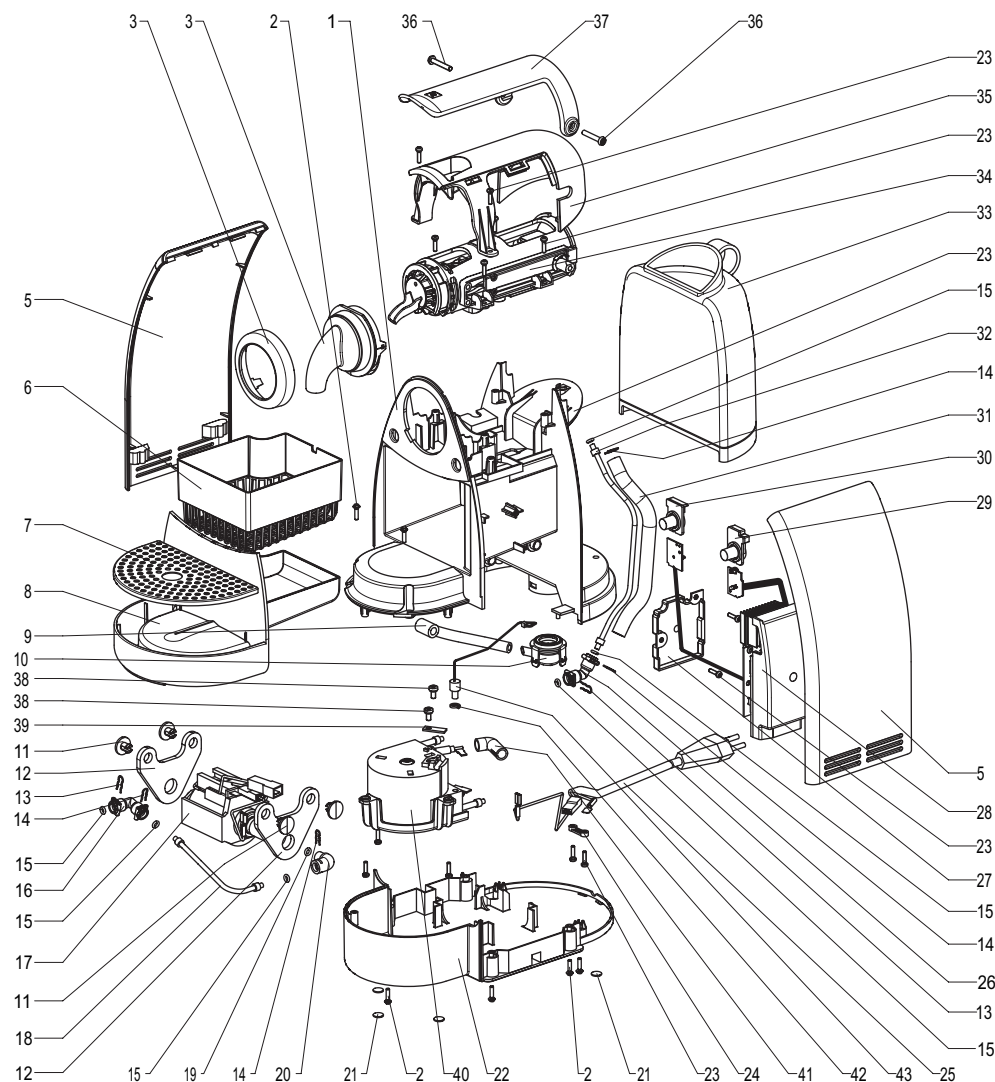


Spare parts EF 470



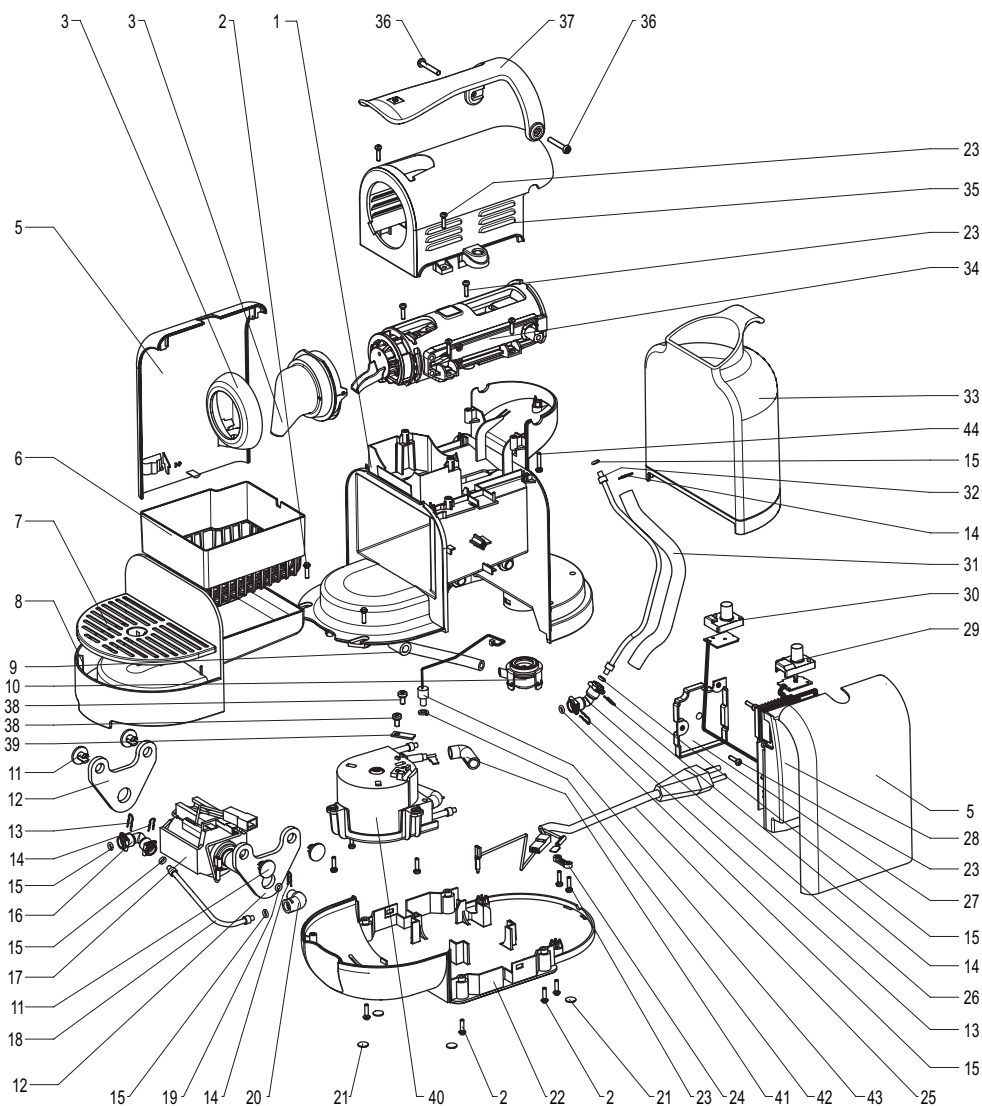
Pos.	EFR nr.	Component
1	39166	Upper chassis EF 470
2	24863	Safety screw 3,0 x 12 KST/PT
3	40686	Coffee outlet & front ring EF 470 (package)
5	39378	Side panel EF 470 titanium
5	39148	Side panel EF 470 ivory
5	42614	Side panel EF 470 orange
6	39170	Capsule container EF 470
7	39150	Drip grid EF 470
8	40477	Drip tray EF 470 printed : "Turmix"
8	40478	Drip tray EF 470 printed : "Krupps"
8	40479	Drip tray EF 470 printed : "Nespresso"
9	39197	Hose water tank / pump
10	40691	Water tank connector assembled
11	39195	Pump attachment
12	39196	Pump fixation
13	37384	Clip D=5mm
14	5470	Clip to tube 770
15	24374	O-ring 3,4 x 1,9 silicon
16	37454	Angle connection for hoses
17	41029	Pump 230V
17	42530	Pump 120V
17	41030	Pump 100V
18	39199	Hose pump / thermoblock
19	1565	O-ring 5,28 x 1,78 EPDM
20	36613	Angle connection for pump
21	13299	Elastic stop
22	39164	Lower chassis EF 470
23	16052	Screw 3,0 x 12 Torx 10
24	1053	Strain relief screwed
25	39369	Power cord Cebec 1,3m
25	39266	Power cord SEV 1,3m
25	40535	Power cord Israel 1,3m
25	39368	Power cord GB 1,3m

Spare parts EF 470 (continued)



Pos.	EFR nr.	Component
25	42135	Power cord UL1,3m
25	39271	Power cord Japan1,3m
26	38412	Angle connection for hoses
27	39188	Electronic base
28	40688	Electronic set 230V
28	40689	Electronic set 120V
28	40690	Electronic set 100V
29	39153	"Coffee" button EF 470
30	39152	"ON-OFF" button EF 470
31	26392	Silicon hose
32	39198	Hose thermoblock / CBU
33	39142	Water tank EF 470
34	40685	Compact brewing unit (CBU)
35	39168	Cover EF 470
36	39256	Screw M4 x 25 Torx 20
37	39162	Closing handle EF 470
38	19799	Screw M4 x 8 Torx 20
39	21542	Thermal cutoff clip
40	41436	Thermoblock complete 230V
40	41434	Thermoblock complete 120V
40	41435	Thermoblock complete 100V
41	40180	Bushing insulator electrical
42	5245	Spring washer M5
43	40190	Temperature sensor 737
900	6328	Strand wire white 100mm
900	39263	Strand wire black 100mm
900	39264	Thermal cutoff 167°C
900	40606	Bushing insulator electrical
900	39630	Strand wire yellow/green 220mm

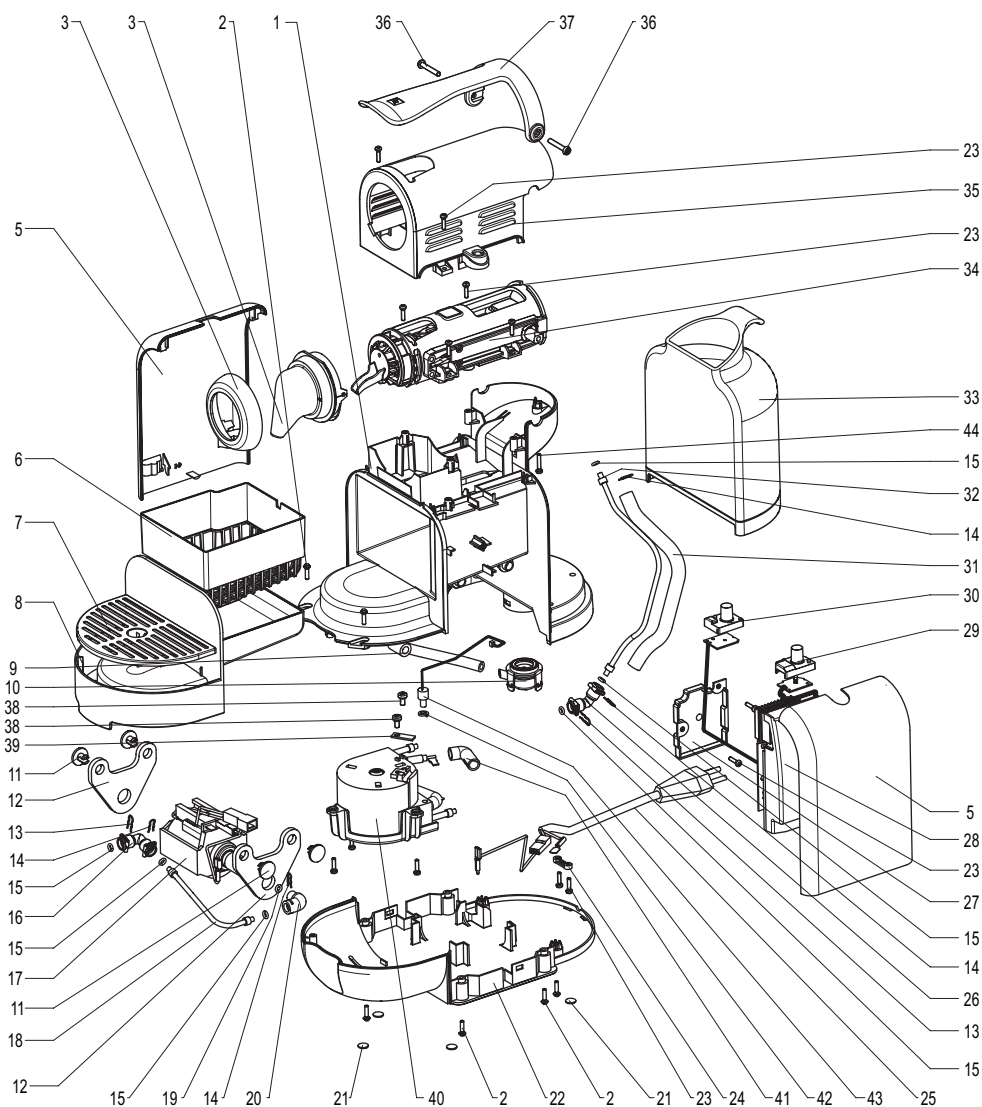
Spare parts EF 471



Pos.	EFR nr.	Component
1	39167	Upper chassis EF 471
2	24863	Safety screw 3,0 x 12 KST/PT
3	40687	Coffee outlet & front ring EF 471 (package)
5	39379	Side panel EF 471 silver
5	39157	Side panel EF 471 coral red
5	42613	Side panel EF 471 green
6	39171	Capsule container EF 471
7	39151	Drip grid EF 471
8	40480	Drip tray EF 471 printed : "Nespresso"
8	40481	Drip tray EF 471 printed : "Magimix"
8	40482	Drip tray EF 471 printed : "Koenig"
8	40483	Drip tray EF 471 printed : "DeLonghi"
9	39197	Hose water tank / pump
10	40691	Water tank connector assembled
11	39195	Pump attachment
12	39196	Pump fixation
13	37384	Clip D=5mm
14	5470	Clip to tube 770
15	24374	O-ring 3,4 x 1,9 silicon
16	37454	Angle connection for hoses
17	41029	Pump 230V
17	42530	Pump 120V
17	41030	Pump 100V
18	39199	Hose pump / thermoblock
19	1565	O-ring 5,28 x 1,78 EPDM
20	36613	Angle connection for pump
21	13299	Elastic stop
22	39165	Lower chassis EF 471
23	16052	Screw 3,0 x 12 Torx 10
24	1053	Strain relief screwed
25	39369	Power cord Cebec 1,3m
25	39266	Power cord SEV 1,3m
25	40535	Power cord Israel 1,3m



Spare parts EF 471 (continued)



Pos.	EFR nr.	Component
25	39368	Power cord GB 1,3m
25	42135	Power cord UL 1,3m
25	39271	Power cord Japan 1,3m
26	38412	Angle connection for hoses
27	39188	Electronic base
28	40688	Electronic set 230V
28	40689	Electronic set 120V
28	40690	Electronic set 100V
29	39154	"Coffee" button EF 471
30	39155	"ON-OFF" button EF 471
31	26392	Silicon hose
32	39198	Hose thermoblock / CBU
33	39143	Water tank EF 471
34	40685	Compact brewing unit (CBU)
35	39169	Cover EF 471
36	39256	Screw M4 x 25 Torx 20
37	39163	Closing handle EF 471
38	19799	Screw M4 x 8 Torx 20
39	21542	Thermal cutoff clip
40	41436	Thermoblock complete 230V
40	41434	Thermoblock complete 120V
40	41435	Thermoblock complete 100V
41	40180	Bushing insulator electrical
42	5245	Spring washer M5
43	40190	Temperature sensor 737
44	18904	Screw 3,0 x 16 Torx 10
900	6328	Strand wire white 100mm
900	39263	Strand wire black 100mm
900	39264	Thermal cutoff 167°C
900	40606	Bushing insulator electrical
900	39630	Strand wire yellow/green 220mm

This image shows a blank sheet of white paper with horizontal blue ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.